

THE NATIONAL

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LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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ANY SIZE!

THE JOHN CRERAR LIBRARY

JUL 26 1960

ANY COLOR!

NOJAX CASINGS

Visking Company is the *headquarters* for Precision NoJax casings. We are prepared to make fast delivery *anywhere* from our plants in Chicago, Illinois and Loudon, Tennessee.

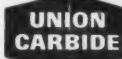
Precision NoJax casings are vastly superior in uniformity of size and gauge, provide largest opening in proportion to total casing size, faster emulsion flow at greatly reduced stuffing pressure, increased production per man hour, increased uniformity of finished product.

Ask your VISKING technical representative!

Food Casings

VISKING COMPANY

DIVISION OF

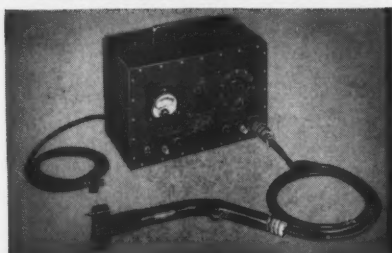
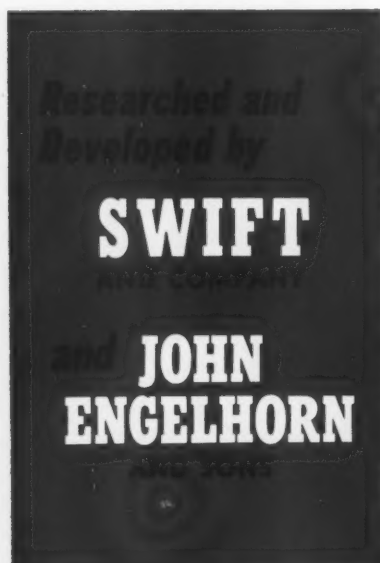


CORPORATION

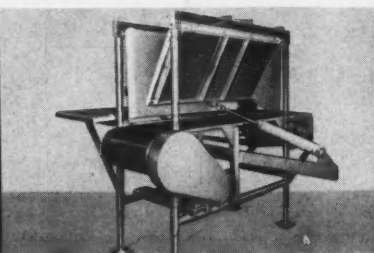
GLOBE NOW OFFERS

Electrical Stunning of Hogs

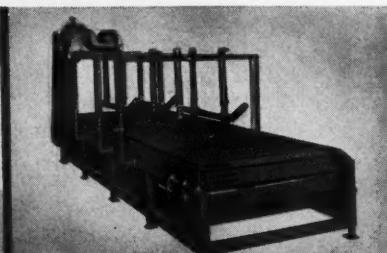
HUMANELY...EFFICIENTLY...ECONOMICALLY



GLOBE ELECTRICAL STUNNER



GLOBE RESTRAINING PEN



STICKING CONVEYOR TABLE

The Globe System is simple to use, easy to install in large or small plants, safe for operators, eliminates bruising in shackling pen and guarantees a quality product throughout. Built to comply with federal humane slaughtering laws.

Thousands of hogs are now being stunned with this Globe System successfully, humanely and economically in many federally inspected

slaughtering houses throughout the country, requiring a minimum of personnel training, with lower operating costs than any other system presently offered. Whatever your production or present layout, get positive results with this safe, effective, humane operation. Only Globe can engineer and manufacture this system to your needs. Write today for new descriptive literature and prices.



THE GLOBE COMPANY

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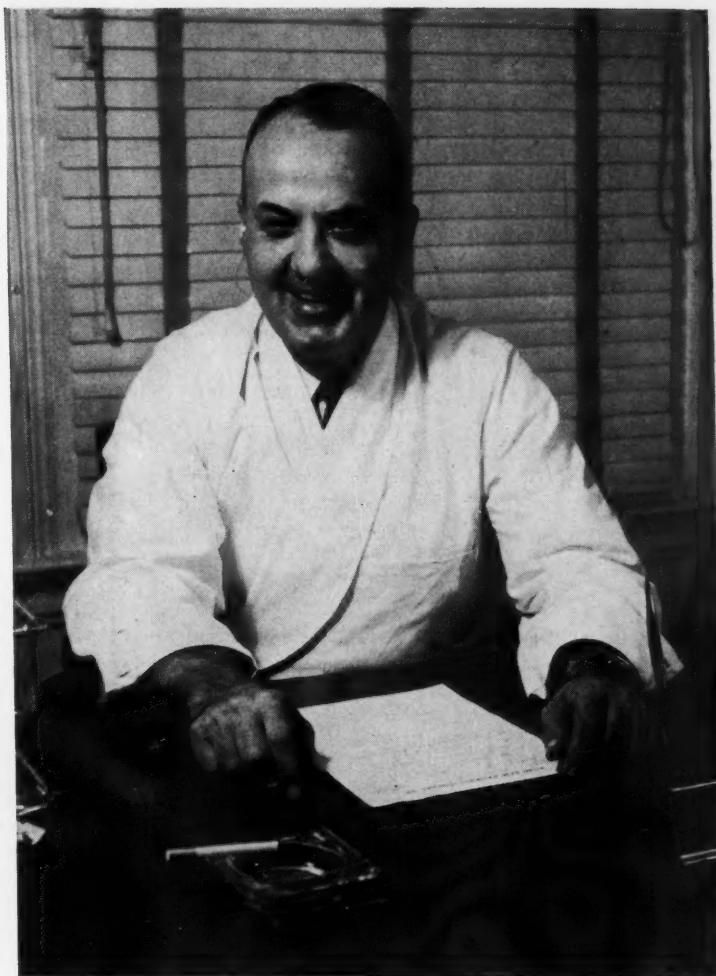
**Serving the Meat
Industry Since 1914**

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

J. Carl Dalton, plant superintendent of Kunzler & Company, Inc., Lancaster, Pennsylvania, is well-known in the meat packing industry.

J. Carl Dalton reports...

Kunzler has used
Cannon
quality products
for more than
25 years



"Since 1901 Kunzler Fine Meat Products have enjoyed an enviable reputation for high quality. Here at Kunzler & Company, Inc., we attribute this to the rigid quality control exercised over every phase of production in the plant and the overall ingredients which we purchase for use in Kunzler products. For well over a quarter of a century, H. P. CANNON & SON, INC., has supplied us with quality ingredients for use in Kunzler meat loaves and other products. Using all three CANNON ingredients—Diced Red Sweet Peppers, Diced Green Sweet Pickles, and Pimiento-Stuffed Whole Spanish Olives—gives us the assurance that we are offering our customers the very finest quality ... at a competitive price."

Sincerely,
KUNZLER & COMPANY, INC.

J. Carl Dalton

J. CARL DALTON
Plant Superintendent

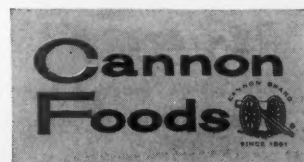
CANNON Diced Red Sweet Peppers, Diced Green Sweet Pickles, and Pimiento-Stuffed Whole Spanish Olives are appetizing, flavorful ingredients that can enhance the quality of your meat loaf products, too—add considerably to their sales appeal at the point of purchase. Write for information and prices—or order now directly from

H. P. CANNON & SON,

INCORPORATED

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or
CO₂ LIQUID
"CHILL
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Temperature is pulled down quickly and held in a desired temperature range. Re-cooling after grinding is eliminated, grinding is better, easier. Results: A saving on labor costs, shrinkage is reduced, chill room space is saved.

**Have a trial
Chill Grinding
demonstration.**

Pureco would like to demonstrate its *Chill Grinding* process to you in your plant . . . under your working conditions with no obligation on your part . . . call your Pureco man for details or write.

VOLUME 143 JULY 23, 1960 NUMBER 4

THE NATIONAL
Provisioner

15 W. Huron St., Chicago 10, Ill.

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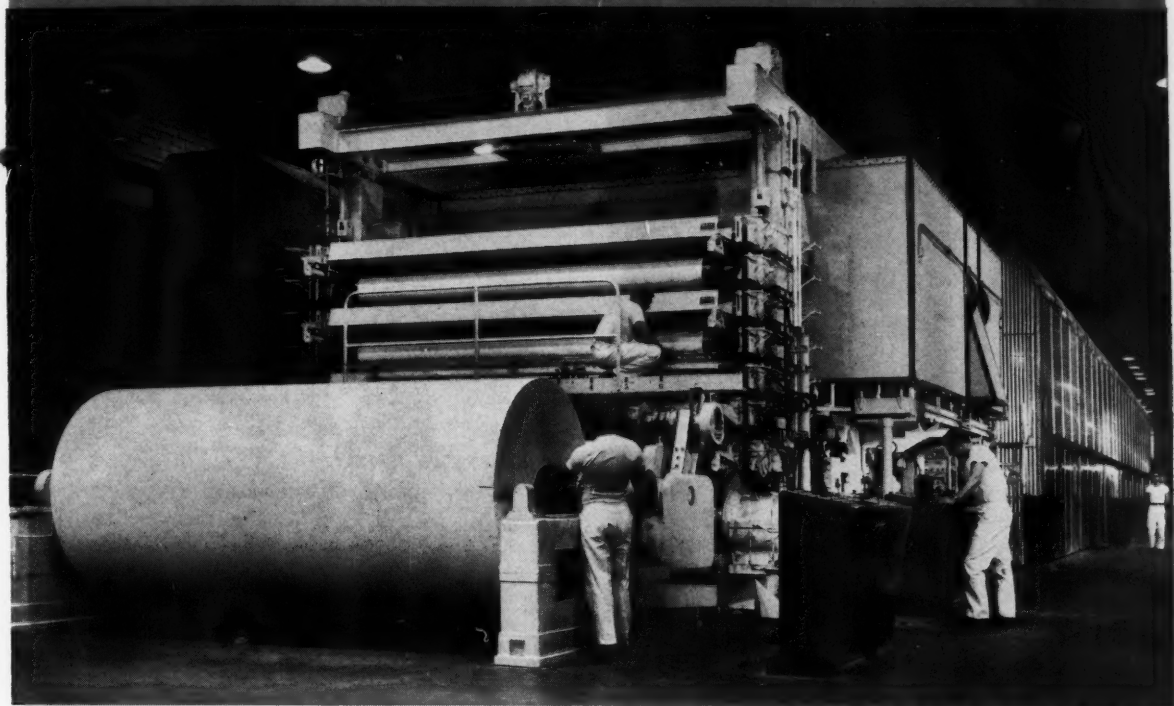
PROVISIONER PUBLICATIONS

The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

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THE NATIONAL PROVISIONER, JULY 23, 1960

The Promise of a Better Kind of Food Packaging For You...



Modern machines, and modern research facilities give promise of an exciting future in food packaging. Here, mile after mile of pure, strong, snow-white bleached kraft speeds through this Packaging Corporation paper machine.

Within a short span of time, the millions of seedlings we're planting this spring will be made into a far better kind of food packaging . . . because of what's happening today in the laboratories of Packaging Corporation of America.

Today's research achievements point to an exciting future in food packaging: new processes to make bleached kraft paperboard even purer, stronger, and whiter . . . new package designs that

will keep your product safer, fresher and more sanitary, as well as provide easier filling, closing, and handling.

For better food packaging today—and in the years ahead—look to Packaging Corporation of America. Find out about the many Planned Packaging services . . . and the integrated national facilities that are available to you. Contact the nearest sales office.

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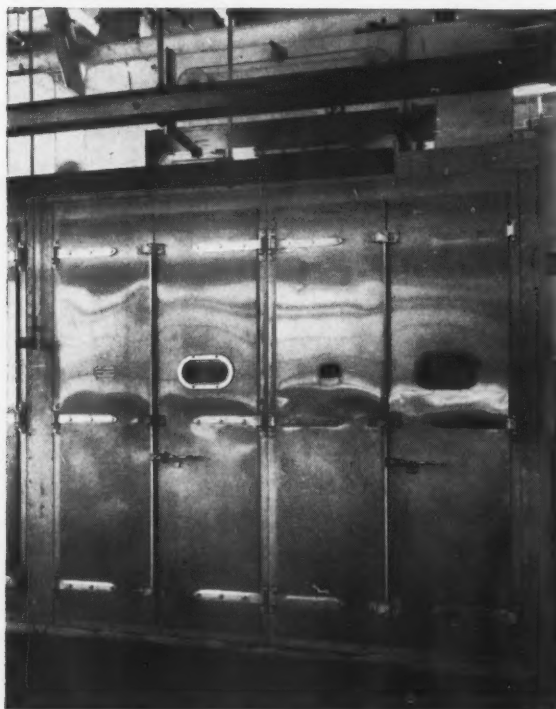
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- EXPERT ENGINEERING
- SOUND QUALITY CONSTRUCTION
- CAREFULLY PLANNED INSTALLATION



Attracting and holding your customers' demands that you deliver quality.

Only Julian's modern design . . . expert engineering . . . superior construction . . . and careful installation can guarantee quality, always.

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Now in actual operation in a number of plants — the Townsend Feeding Attachment in a special arrangement which makes it possible to feed fatbacks (also jowls and plates) to a Townsend Pork-Cut Skinner without the use of an operator!

Basically, this is the procedure: The operator who robs the lean meat from the fatback returns it directly to the feeding attachment which automatically feeds it into the skinning machine.

The feeding attachment is the Townsend Model 30A Feeder and Slasher which has recently been adapted to feed fatbacks and plates automatically and continuously through the skinning machine as they are carried to the machine by a conveyor.

Valuable information regarding actual experience with this form of automation is now available for the asking.

TOWNSEND

ENGINEERING COMPANY

2421 Hubbell Avenue
Des Moines, Iowa

Just send in
the
Coupon!

Townsend Engineering Co. 2421 Hubbell Avenue
Des Moines, Iowa

Please send us information on the Townsend Model 30A Automatic Feeder and Slasher, and experiences of packing plants using it for automation.

Your name _____

Company name _____

Address _____



Fear not! The U-Cop-Co man will get your precious gelatin cargo through

LET'S FACE IT. The U-Cop-Co man is practically a fanatic on the subject of gelatin. And he's out to sell a whale of a lot of it. Unashamedly.

Here's how we help him do it. First we teach him everything there is to know about gelatin. All about screens and grinds and boiling points of candy and how there's a world of difference between a head cheese and a chiffon pie.

We give him constant quizzes about our policy on rush orders (answer: grab them) and what we think of our small customers (answer: we love them). Then, craftily, we turn him loose on you *knowing full well* his superior knowledge and our superior service are bound to win you over sooner or later.

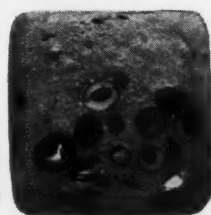
The upshot: all our gelatin customers are

happy. We're busy and the U-Cop-Co man's smile grows broader day by day. Been missing out on all this? Better phone us *collect* for free samples of the gelatins that will do the job for you.



Division of Wilson & Co., Inc.
UNITED CHEMICAL AND ORGANIC PRODUCTS
Plummer St. and Wentworth Ave., Calumet City, Illinois

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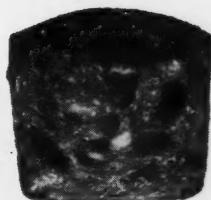
olive loaf



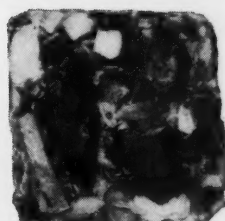
ham and cheese loaf



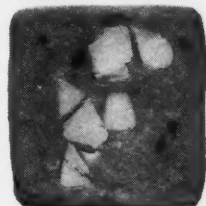
beef sausage



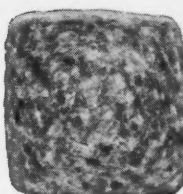
pepper loaf



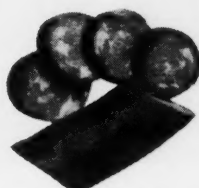
head cheese



ham and cheese loaf



luncheon loaf



Polish sausage

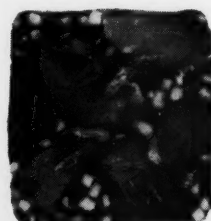


knackwurst

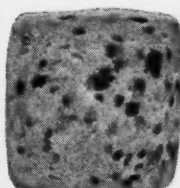


chopped ham

ARE YOU TAKING ADVANTAGE OF NEO-CEBITATE® IN THESE PRODUCTS?



tongue loaf



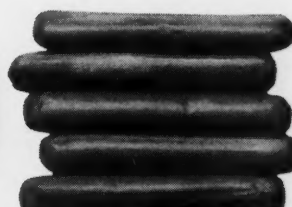
pickled and pimiento loaf



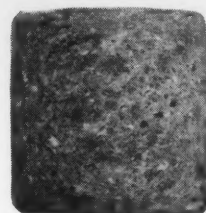
pork roll



pressed ham



skinless franks



spiced ham



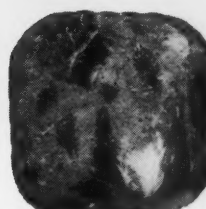
beerwurst



cervelat



pepperoni



pressed ham

Every one of these sausage items can benefit from processing with Merck Neo-Cebitate because:

- * Neo-Cebitate provides for better, longer-lasting cure color and protects against color fade at point of sale.
- * Neo-Cebitate improves production efficiency and increases production capacity by permitting a reduction in processing time.

These are the major reasons why most packers now cure franks and bologna with Neo-Cebitate. Why not take advantage of these benefits by processing all cured sausage products with Neo-Cebitate?

Get the full story from your Merck Sales Representative now.

NEO-CEBITATE®
(Sodium Erythorbate, Merck)



MERCK CHEMICAL DIVISION

MERCK & CO., INC. • RAHWAY, NEW JERSEY

TOLEDO Reports on Automatic Weighing

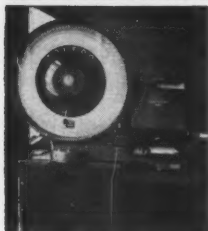
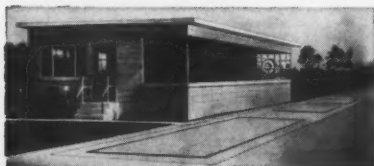
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Chance of human error is eliminated in this Toledo system. Each formula is preset on a "Batchboard". The control panel can be located as desired in relation to the scales.

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Operator at convenient remote location has full command of a multiple scale batching system with Toledo Remocon. As many formulas as required are pre-set on "Batchboards" and inserted into panel. This is one of several types of Toledo remote-control batching systems for today's needs, including punch card, "Formulaplug" and digital scanner. Ask for Bulletin 2964.



**LOAD CELL
DIAL DOES
TRIPLE DUTY**

... ALSO PRINTWEIGH RECORDING

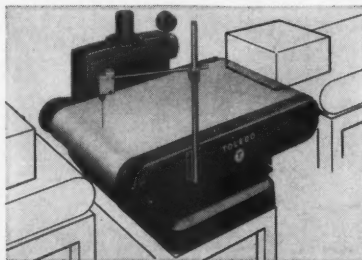
One remote dial serves three platforms in this Toledo Electronic Load Cell Scale for truck weighing at a large cement plant. With a truck on three platforms, scale reads individual axle loads or total weight. Equipped with Printweigh "400" to print full figure weight data. Brings new versatility to weighing. Request Bulletin 2970.

WRITE TODAY for specialized help from our Custom Products Division, or contact the Toledo Office near you, to solve your problems in batching, checkweighing, drum-filling, load cell applications. TOLEDO SCALE, Division of Toledo Scale Corporation, Toledo 12, Ohio.

(Toledo Scale Co. of Canada, Ltd., Windsor, Ont.)

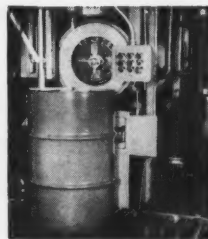


TOLEDO®
Headquarters for Weighing Systems



CHECKWEIGHS IN-MOTION

Many plants today are putting Toledo Automatic Checkweighers into their conveyor lines. Models to provide continuous, 100% in-line checkweighing of items from a few ounces to 200 pounds. Motorized belt. Handle sacks, cartons, packages, pieces, parts. Ask for Bulletin 2968.



**AUTOMATES
DRUM-
FILLING**

In this oil industry plant, a Toledo sub-surface filler automatically eliminates foaming and controls drum filling. The scale is keyed into conveyorized system . . . provides faster, more accurate filling. Saves time, labor, avoids loss of material and customer goodwill. One of many operations where Toledo controls guard costs. Ask for Bulletin 9030.

PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.
Price \$7.50

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.
Price \$10.00

FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packing, aging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures, 1214 pages.
Price \$18.00

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takedown, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.
Price \$9.75

MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.
Price \$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.
Price \$4.50

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.
Price \$4.50



FOR THE STORY BEHIND THIS PROFIT PACKAGE—TURN THE PAGE

"Our bacon sales have doubled since we switched to this tight new CRYOVAC package!"



At this big, streamlined Bryan Brothers plant, one of the largest in the South . . .

That's what John Bryan of Bryan Brothers Packing in West Point, Mississippi, has to say about CRYOVAC's new bacon profit package. But that's not all: "We make money and our customers make money," he says, "because CRYOVAC can take the beating it gets in shipping and handling — and stay tight and clear all the way. It keeps the color and flavor of our Prairie Belt bacon fresher than anything else we've ever used. Store managers like it because their customers do. Our sales have doubled in just two years, and a lot of the credit goes to CRYOVAC!" Here's how Bryan Brothers puts the *profit* in their package:



. . . W. B. Bryan and his brother John talk over their success story with CRYOVAC Representative Fred Greger. Inside the plant . . .



. . . up to 125,000 lbs. of bacon a week are cured for 3 days (above), smoked for 10 hours and tempered for 24, then sent on . . .



. . . to the bacon packaging line, where slabs are squared in the forming machine, sliced, grouped by the pound . . .



. . . sorted by grade, placed on backing boards, fed into the FB-1 automatic wrapper-sealer and then the CRYOVAC hot-air shrink tunnel.



Out comes this neat, tight, eye-appealing Profit Package, which has helped . . .



. . . dynamic Sales Manager E. E. Hicks to double Bryan Brothers' bacon sales in the two years since they switched to CRYOVAC!

GET THE FACTS... GET GREATER PROFITS

CRYOVAC

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CRYOVAC DIVISION
CAMBRIDGE 40, MASS.

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Just mail this coupon now to CRYOVAC
c/o K & E, Box M-3
334 Boylston Street, Boston 16, Massachusetts
We'll send you all the facts about Bryan Brothers . . .
and about bacon in CRYOVAC!

Box NP-3

Name.....

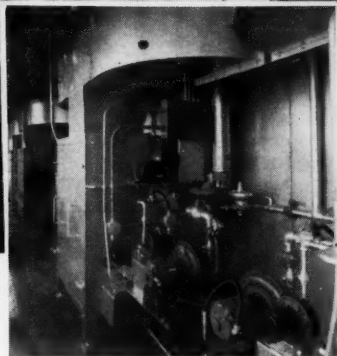
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Company Name.....

SMOKEHOUSES by



THE EMBLEM OF QUALITY



SMOKEHOUSES BY *Alkar* ARE DESIGNED

AND ENGINEERED TO MEET YOUR INDIVIDUAL REQUIREMENTS

Alkar smokehouses are of "Clean Design"—No Bolts or Nuts Visible—with all panel inter-locking devices fully concealed, thus eliminating a major cleaning problem.

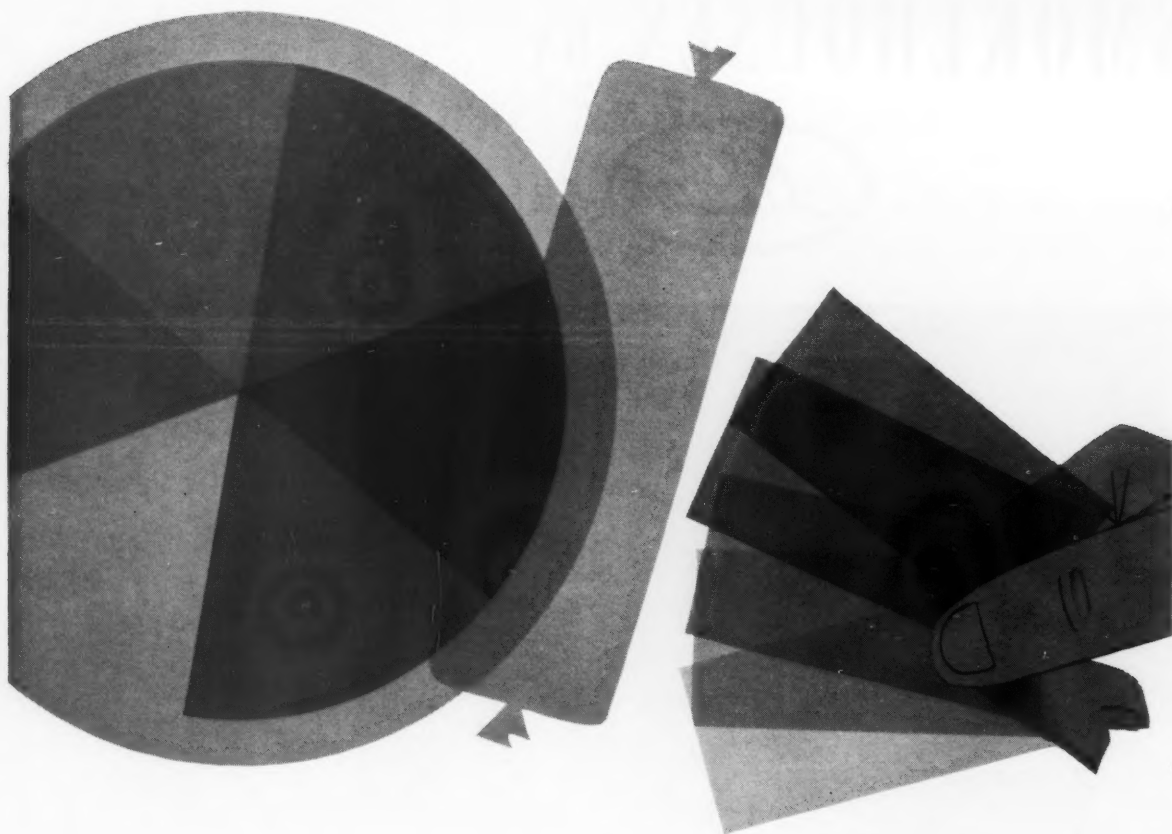
We guarantee Alkar smokehouses will process your product uniformly, with final internal product temperatures to be within 2°F. Alkar smokehouses are fast, with air temperatures rising a

minimum of 5°F. per minute throughout the entire cooking range of 60°F. to 300°F. regardless of load, product or weather conditions. Alkar has been serving the meat industry since 1945.

Write or phone for further details on smokehouses, smoke generators, quick-chill cabinets, process cookers and sausage drying rooms.

ALKAR ENGINEERING CORPORATION

329 Wilson Avenue • P. O. Box 12
West Chicago, Illinois • West Chicago 1810



Which Fibrous Casing Gives Maximum Color Uniformity?



ANOTHER
BLUE RIBBON
SUPERLATIVE

You're right if you say Tee-Pak Fibrous! Survey shows Tee-Pak Fibrous is best for matching color shade specified and for consistently maintaining it from shipment to shipment! You get uniform appearance for your products . . . an important assist in your quality control program. Call your Tee-Pak Man!

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PROVISIONER

July 23, 1960

VOLUME 143 NO. 4

Well Done

Our regret that Dr. A. R. Miller, director of the USDA Meat Inspection Division, is leaving government service on August 31, is tempered somewhat by the knowledge that he will continue to be associated with the meat packing industry in a consulting capacity.

Dr. Miller has carried out his difficult work in a distinguished manner; in our eyes he personifies the ideal of a government administrator. He has been decisive and just. He has worked with and for the meat packing industry, but has done so without relaxation of the regulatory responsibilities with which the Division is charged. He has been calm under criticism and possesses an innate fairness and sense of humor and proportion which have made it easy for packers to cooperate with the Division rather than work against or around it.

Under Dr. Miller's direction the MID has been a progressive government agency. Both the field and administrative staff have welcomed new ideas and methods in the plants under their jurisdiction. We know that in a number of instances they have suggested innovations which have made it possible for meat processors to turn out better products more efficiently and economically. They also have sought to squeeze the greatest value out of the taxpayer's dollar by suggesting layouts and procedures which make it possible to do a good inspection job in less time.

One of the most noteworthy of Dr. Miller's qualities is that he has an eager and inquiring mind. He has been interested not only in the activities of his own Division, but also in the ideas, attitudes and welfare of the whole meat business. After a round of visits with some of the kinds of government workers and legislators with which Washington is too densely populated, it has always been a joy to reach MID headquarters and feel the progressive and dedicated spirit that prevails there.

We have great hopes that the Division will continue to carry on its work in that same spirit. As Dr. Miller leaves, we believe all packers should join us in saying: "Well done."

News and Views

Four Speakers from Virginia Polytechnic Institute, Blacksburg, and a representative of the Packers and Stockyards Division, U. S. Department of Agriculture, Washington, D. C., will address the fifth annual meeting of the Virginia Meat Packers Association on Saturday, August 6, at the Cavalier Hotel, Virginia Beach. Association president Robert E. McSweeney of Joseph McSweeney & Sons, Richmond, announced. The VPI speakers and their topics will be: C. C. Mast, "Potential Animal Agriculture in Virginia;" J. A. Gaines, "Cattle Grub and Parasite Research of Importance to Packers;" R. F. Kelly, "VPI Meats Research Affecting Virginia Packers," and George Litton, "Our Challenge." The P. & S. representative and a speaker for the annual banquet are to be announced later. The annual gathering will get under way Friday evening, August 5, with registration of members and a meeting of the board of directors.

Another state group, the Alabama Meat Packers Association, also was to hear several educators as well as state Senator Walter Givhan, at its annual meeting late this week at Auburn University, Auburn, Ala. The program included representatives of the Auburn extension service and the agricultural economics and animal husbandry departments.

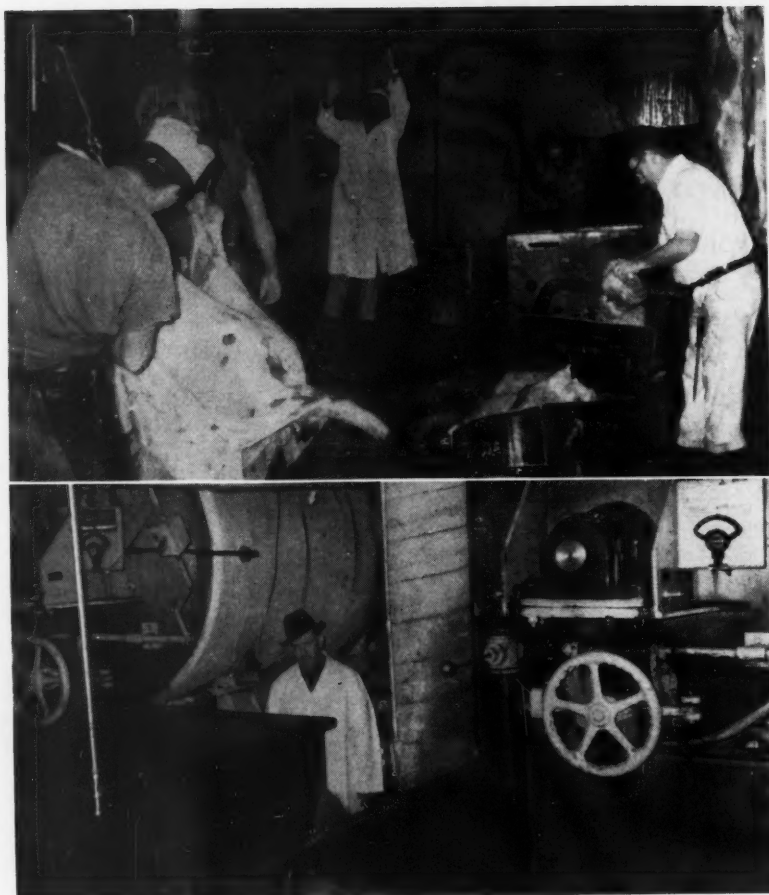
New Ideas stimulator G. Herbert True, who addressed the Atlantic City convention of the National Independent Meat Packers Association, will be among the speakers at the NIMPA midwest division meeting on Thursday and Friday, August 11-12, at the Hotel Sheraton-Martin, Sioux City, Ia. NIMPA executive secretary John A. Killick announced. Dr. True, who is vice president of Visual Research, Inc., South Bend, Ind., will appear on Thursday morning. Also on the Sioux City program will be the first public presentation by Norman Brammall, president of Food Management, Inc., Cincinnati, and his staff of a new "Forecasting for Profits" formula developed by the management consulting firm. H. H. Alp, director of marketing development for the American Farm Bureau Federation, will be the principal speaker at the Friday morning business meeting. Dr. Francis M. Lee, chief of the meat grading service, U. S. Department of Agriculture, and Melvin B. Kerby, the grading service's main station supervisor at Des Moines, will preside at a seminar on meat grading set for Thursday afternoon.

Immigration Officials have been ordered by Judge Luther W. Youngdahl of U. S. District Court in Washington, D. C., to bar 250 Mexicans commuting from Juarez, Mexico, to El Paso, Tex., to work at the strikebound Peyton Packing Co. plant. He ruled that alien commuters must be excluded if the Secretary of Labor finds that they would depress wages and working conditions of American workers. The Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, took the case to court after the U. S. Immigration and Naturalization Service said commuters could not be excluded because they have the status of "resident alien." Judge Youngdahl called this reasoning an "amiable fiction." The union claimed that the Mexicans are being used to replace striking employees. The strike began March 2, 1959. Secretary of Labor James F. Mitchell certified under the 1952 Immigration Act that admission of any aliens would "adversely affect" American meat packing workers.

The New Massachusetts frozen food code due to go into effect on August 1 drew warnings at a public hearing that the industry can't possibly live up to the letter of the law. George A. Michaels, state director of food and drugs, assured industry representatives that "for a while at least, enforcement will be discretionary." Any firm showing good faith will be given an opportunity to comply, he said.

Careful Planning Lies Behind Efficiency of Doctorman's Inedible Rendering Operation

TOP RIGHT: Fresh raw materials for rendering operations are collected in two-bed dressing department. Viscera being inspected by MID inspector are lifted to workup table in this room. BOTTOM RIGHT: Cookers are well insulated and equipped with end point indicators at Doctorman.



THE NEW rendering department completed recently by Joe Doctorman & Son Packing Co., Salt Lake City, handles product efficiently in a two-level inedible operation. The rendering department, which is part of a major expansion of the building that the firm acquired in 1947, features an engineered put-through that handles the material from the fresh stage to the bagged bone and meat meal in one continuous cycle.

The company, which was started in 1915 when Joe Doctorman bor-

rowed \$50 from his uncle to start a horse-and-wagon distribution of custom slaughtered beef (generally two head per day), currently dresses about 200 head per day. Most of this beef is shipped westward by the firm's fleet of diesel powered refrigerated trailers.

With the approach of this slaughter volume, management decided to explore the economic potentials of inedible rendering. However, it knew that what might be gained in market price from selling a finished inedible by-product, as against selling

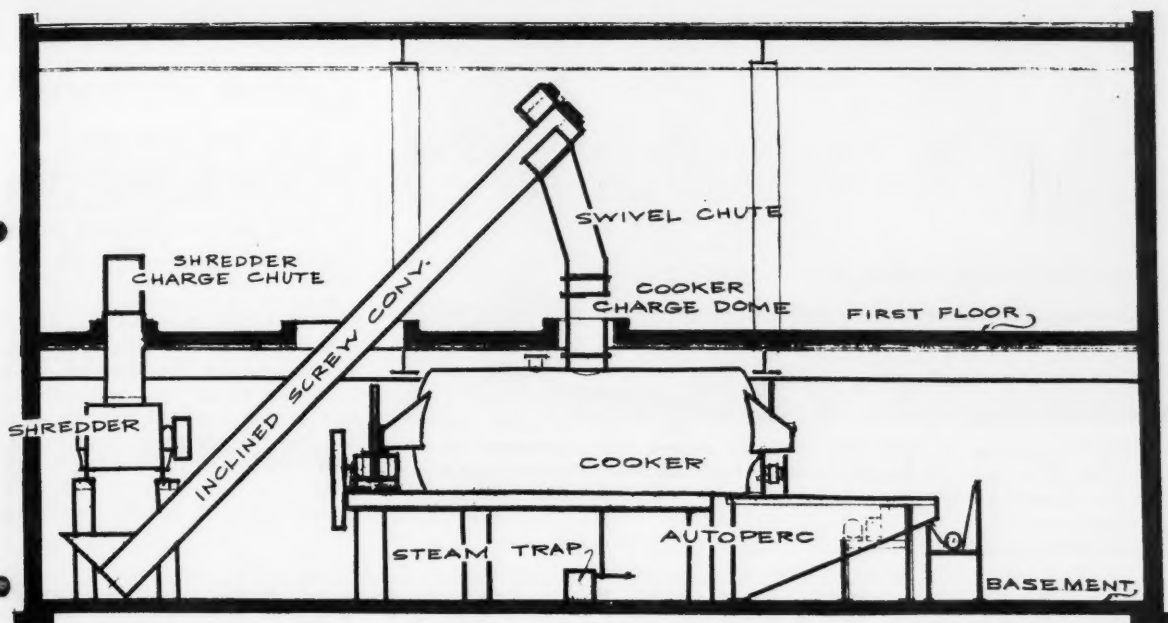
the fresh material, might well be lost in handling charges.

The margin in inedible operations is small and, consequently, manufacturing costs must be kept to a minimum, says Harry Doctorman, first vice president and son of the founder. He began his association with the company as his dad's assistant in 1932 when the firm's business had expanded to a small slaughtering operation. At this time the two principals were their own drivers and beef luggers, as well as their own buyers and salesmen. In 1935 they acquired a small plant in which, as working management, they again learned of work-saving devices.

TWO-MAN SHIFTS: Working with engineers from its rendering equipment supplier, Cincinnati Butchers' Supply Co., the firm designed and equipped a rendering plant that can be operated by two men per shift—one in the rendering room and another in the inedible materials preparation room. The cookers and related equipment are located in the basement of the new addition, while the preparation room is an extension of the dressing floor. The rendering facilities can process



DRAG BAR type percolator pan discharges directly into screw conveyor that forms part of meat and bone meal processing system in plant.



materials from a foreseeable expansion of slaughtering operations.

Through the use of conveyors, the plant moves the materials between these two levels without the need for manual trucking or elevators. The preparation room has two charging chutes; one is directly above the Boss whole peck hasher and washer which is powered with a 40-hp. electric motor.

The viscera section is lifted by a skip hoist to a stainless workup table on the dressing floor. After removal of the edible portions, it is chuted through a wall opening into the inedible room where it is roughly hand-slashd, washed and glided into the hasher washer.

At the other end of the room is the Boss shredder, powered by a 30-hp. motor, which handles the hard and condemned carcass materials.

The shredder is mounted on a concrete platform and equipped with vibration isolators to take up the shock of intermittent charging.

The preparations room operator moves the various hard materials from the dressing floor and charges the unit.

CHARGING DOMES: In the basement rendering department—an area 40 ft. x 36 ft.—the shredder and hasher are located along one wall. The reduced materials from both units are discharged into a 16-in. incline screw conveyor that carries the material back through the ceiling into the preparations room where the charging domes for the 10,000-lb. Boss cookers are located. At the end of the conveyor is a swivel-type spout and extension that is swung into position to feed either of the cookers. Electric eye

type controls sound a warning when the level of materials reaches cooker capacity.

The cookers are charged concurrently with the dressing operations. There normally is no accumulation or holding of material; this contributes to a high-quality product, Harry Doctorman claims. On the average, the firm renders two charges per cooker. Generally, about the same amount of time is required to accumulate a cooker load as is needed to render the charge, he notes.

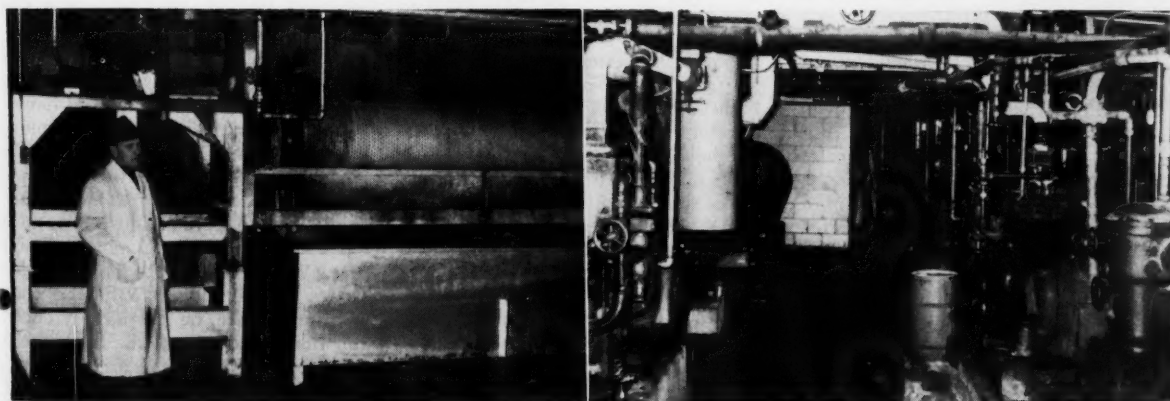
Since both soft and hard materials are reduced simultaneously, there is a good degree of product mixing.

After the cook, the melters discharge into the Boss Autoperc drain pans located in front of them. Each pan is equipped with a slow-moving drag bar that unloads the material

[Continued on page 41]

LEFT: Harry Doctorman, first vice president, stands on feed end of hasher washer which reduces soft materials

to particle size. RIGHT: New compressor units were added to handle load of cooler and freezer being built.





CHECKING plotting of daily lean sampling of pork trimmings are (l. to r.): Dr. Hugo Wistreich, director of research; Endel Karmas, chemist, and Bruce Peryan, student chemist. Research was conducted at Reliable Packing Co.

Lean-Moisture Relationship Formula is Proved Statistically

THE NIMPA sausage committee recommended recently that member companies buy their trimmings on a chemical analysis basis rather than visual inspection. This is in tune with a growing trend to merchandise and purchase trimmings on a stated guaranteed lean basis.

With respect to beef, the problem, while still requiring consistent checking, is relatively simple for the packer because the animal generally used for the production of lean trimmings and boneless cuts is the lean canner, cutter, utility, etc. One beef boner, Somerville Dressed Beef Co., Boston, conducts an extensive merchandising program based on a guaranteed lean percentage of the meat sold (see THE NATIONAL PROVISIONER, March 7, 1959, page 38, for details).

On the pork side, the problem for both the merchandiser and purchaser is considerably more complex since the animal normally used for the production of trimmings and boneless cuts is the heavier, well-finished hog. The problem is not academic for the pork packer. Pork trimmings historically have been sold on a lean percentage basis, but on the basis of visual evaluation of the animal.

If the judgment of the personnel in the trimming department is erroneous, the pork packer is confronted with an unhappy dilemma: He can lose money or chance the loss of customers, according to John Thompson, president of Reliable Packing Co., Chicago.

Under his direction a research

team, including Dr. Hugo Wistreich, director of research, and Endel Karmas, set out to develop scientific criteria for evaluating leanness. Once having defined the benchmark, it could be used as part of a continuing statistical quality control measure that would monitor the lean percentage in the company's various trimmings.

To establish the need for a better evaluation technique than visual judgment, the researchers asked experienced production and sales personnel to state the percentage of lean in samples of fat back trimmings. Although none of the men questioned was a novice in the pork business, the percentage estimates ranged from 20 to 40, with the majority saying it was 30 per cent, recalls Dr. Wistreich. The samples of fat back trimmings used actually were 28 per cent lean.

Similar sampling by experienced personnel with the 50 per cent lean trimmings packaged by the firm had a range from 40 to 60 per cent. The need for a better control than the average was demonstrated. Commenting on the difficulty of accurately judging the lean in a piece of meat, Dr. Wistreich says that even a solid red piece of meat will have some fat (about 4 to 5 per cent). The same holds true for a seemingly all-white piece of fat; it will have about the same percentage of lean.

The researchers decided they could establish a relationship between the moisture in the meat sample and its lean content. This ave-

nue was explored since the percentage of moisture in a meat sample can be determined relatively fast by analytical methods, observes Thompson.

The research team, after testing hundreds of meat samples ranging from the all "fat" to the all "lean," established a statistical law for determining the lean in a meat sample as a percentage of moisture. This equation is:

$$\text{Lean} = 1.5 \times \text{moisture} - 11.5.$$

The statistical basis for this equation was presented at the recent meeting of the Institute of Food Technologists and will be printed as part of the proceedings to be published by the group.

Repeated testing confirms this ratio, $L = 1.5 \times m - 11.5$, as a workable tool in quality controlling

the level of lean in various pork trimmings, Thompson reports.

Since using this formula, the lean percentage of the firm's 50 per cent lean trimmings hovers around 52.7 per cent, says Dr. Wistreich.

Five daily samples are taken from each type of pork trimming being packaged. These samples are analyzed in the firm's quality control laboratory and the findings plotted on a statistical control chart. If they are greater than the allowable plus or minus 2 per cent, the trimmings are repackaged, according to president Thompson.

The findings are shown to the trimmings department personnel who package the meat. The control technique has several major advantages, according to Dr. Wistreich. First, the company is not losing money by selling lean meat as fat and, conversely, the customer is getting what he orders. He will have no reason to feel that he has been shorted on quality, Dr. Wistreich points out.

Second, the technique prevents the packaging employee from drifting by small degrees to a large deviation from the standard. No employee wilfully over- or under-mixes the desired percentage ratio. Working from visual judgment alone, he arrives by 0.5 percentage points to a gross error of 10 to 15 per cent, says Dr. Wistreich. He lacks a benchmark to alert him. With the control procedure, he has a daily check on his visual judgment. It is like a grade and yield test for the livestock buyer's judgment, he claims.

More Than 90 Per Cent of U.S. Inspected Killing Plants Now 'Humane'



UNDER SECRETARY of Agriculture True D. Morse (center) confers with industry representatives Donald S. MacKenzie (left) and T. H. Broecker at meeting of advisory committee.

MORE than 90 per cent of the nation's livestock slaughtering establishments under federal meat inspection are now using approved humane methods for slaughter of one or more species of meat animals, according to the U. S. Department of Agriculture.

True D. Morse, Under Secretary of Agriculture, told the Humane Slaughter Advisory Committee, meeting in Washington this week, that the list of plants using slaughter methods designated as humane continues to grow steadily. Eight months ago, a member of the advisory committee estimated that only 124 plants had converted their operations. Morse said that 486 of the 530 federally inspected plants had converted all, or part, of their slaughtering operations to one or more of the designated humane methods by July 1, when the Humane Slaughter Law went into effect. Only meat products from packers in compliance with the law are eligible for sale to federal agencies.

The Under Secretary expressed the Department's gratitude to the advisory committee for its role in helping to shape the law "into a workable, practical guide that will withstand legal review and become a standard for state legislation, for the industry and, perhaps, for the world."

The advisory committee passed a resolution commending the Department for its part in the successful implementation of the Humane Slaughter Law.

The committee has advised the Secretary of Agriculture on slaughter methods to be designated as humane and on research in such methods to be conducted by the Department. Members also have enlisted

the support of farm organizations and other groups they represent on the committee. Noting that the committee members represent one-time divergent interests working on a sensitive public issue, Morse praised them for the "cooperative spirit, teamwork, and reasonableness" demonstrated in their work.

Donald S. MacKenzie, director of the American Meat Institute department of packinghouse practices, and Theodore H. Broecker of The Klarer Co., Louisville, representing the National Independent Meat Packers Association, are industry members of the advisory group.

Speakers, in addition to Morse, included Dr. A. R. Miller, director of the USDA Meat Inspection Division; George Baxter, subsistence division, Office of the Quartermaster General, U. S. Army; Dr. E. H. Vernon, Animal Husbandry Division, USDA Agricultural Research Service, and Dr. K. F. Johnson, chief staff officer for humane slaughter, Meat Inspection Division.

'Facts About Stilbestrol' Being Distributed by AMI

Processors of meat and meat products necessarily must look to the producer, the feeder or other livestock seller for assurance that the livestock they buy have been fed—and withdrawn from treated feed—in compliance with legal requirements, the American Meat Institute points out in a pamphlet entitled "Facts About Stilbestrol."

The statement was prepared and issued by the AMI as part of an educational program being conducted in cooperation with various segments of the livestock and meat industry to acquaint cattle producers, cattle

feeders, feed manufacturers, marketing agencies and others with the necessity for proper use of approved chemical additives in feeds for cattle, calves, sheep and lambs.

The pamphlet explains:

"Stilbestrol, like many other substances which might become food additives, is under close study by government agencies—primarily the Food and Drug Administration and the U. S. Department of Agriculture.

"Since 1954 its use has been permitted in feed for beef cattle. Applications were approved on the strength of evidence which showed no detectable residues in the meat of the animals when the treated feed was withdrawn 48 hours prior to slaughter, as called for in the directions. Later, sanctions were granted permitting use in feed for sheep and the use of pellets in connection with both cattle and sheep.

"More recently—as late as February, 1960—Food and Drug officials have indicated their belief that directions were being followed and that meat was free of detectable residues of stilbestrol. The implication is clear, however, that when directions are not followed and when residues are present, government action may be expected.

"To the same effect is Meat Inspection Division Memorandum No. 278 of February 8, 1960, on the subject of 'Ante Mortem Inspection,' addressed to inspectors in charge of federal meat inspection and owners and operators of federally inspected meat packing establishments. The memorandum states:

"When at the time of ante mortem inspection the inspector has reason to believe that a period of time less than 48 hours has elapsed since an animal has been withdrawn from feed containing diethylstilbestrol, such animal shall not be passed for slaughter until the termination of such 48-hour period."

"Carelessness about compliance with this 48-hour withdrawal requirement may not only result in government action against stilbestrol itself, but doubts may be raised in the minds of consumers which will cause irreparable harm to the whole livestock and meat industry.

"Processors of meat and meat products expect that the livestock they buy are at the moment of purchase in compliance with all legal requirements, and they necessarily must look to the producer, the feeder or other seller for assurance that such requirements have been met.

"All sellers of livestock, when transferring ownership for the purpose of slaughter, should take seriously their responsibility for seeing

that the animals are at that moment suitable for slaughter under government regulations, for in so doing they help to maintain public confidence in the meat and livestock industry and its products. At the same time, they help to eliminate any need for meat packers to buy subject to results of inspection.

"Compliance actually is easy, for all that needs to be done is to follow directions for use of treated feed and take all animals off such feed 48 hours before marketing."

Manitoba Judge to Study Brandon Packers Strike

Justice G. E. Tritschler of the Manitoba Court of Appeal has been named a one-man commission to inquire into all matters "contributing to, resulting from or connected with" the strike of the United Packinghouse Workers of America, Local 255, at Brandon Packers, Ltd., Brandon, Man., J. B. Carroll, minister of labor, announced.

Carroll said the strike is "of sufficient public importance to justify an inquiry" because the situation "gravely affects the economy of Manitoba and, in particular, the well-being of farmers for whom Brandon Packers, Ltd., has provided valuable local market facilities, the employment of hundreds of wage earners affected directly or indirectly and the operation of the largest single industrial plant in western Manitoba."

The minister said Justice Tritschler will study all phases of the situation "to the end that industrial peace based on sound principles may be encouraged and the prosperity of farming, industrial and commercial communities in Manitoba may be protected." He will hold public meetings and report to the minister.

FDA Sets Zero Level for Feed Medication in Beef

The Food and Drug Administration has established a tolerance of zero for residues of the pesticide chemical ronnel (O,O-dimethyl O-(2,4,5-trichlorophenyl) phosphorothioate) in or on the uncooked meat or meat by-products from cattle.

At the same time, the FDA approved the use of ronnel in medicated feed for beef cattle under certain conditions. The maximum quantity of the additive in the treated feed shall not exceed 2,750 parts per million. The additive may be used only in the treatment of grubs in beef cattle. The feed should be fed continuously for 14 days, and it may not be fed within 60 days of kill.

National Food Conference Opens Membership Drive

The newly-incorporated National Food Conference Association has launched an industry-wide membership campaign. The goal is to include all companies directly or indirectly connected with the nation's food business.

Plans for the campaign were announced by Charles B. Shuman, president of the American Farm Bureau Federation, and Homer R. Davison, president of the American Meat Institute, who are serving as president and vice president, respectively.

Organized three years ago to emphasize the importance of good nutrition to the nation's well-being, the National Food Conference recently filed articles of incorporation as a non-profit promotional and educational organization and established headquarters at 2300 Merchandise Mart, Chicago, with Arthur W. Seeds as managing director. Memberships are available at \$500 for the year ending next May 31.

Major project for the coming year is a second National Youth-power Congress to be held March 9-11, 1961, at the Palmer House, Chicago. At the first annual meeting of the association, the membership will elect 25 food industry representatives to serve as directors.

The first National Food Conference was held in Washington, D.C., in February, 1958, with a "Food Comes First" theme. A National Youth-power Congress was held last February in Chicago. Support for the promotions was drawn from 72 organizations and firms, including the AMI, National Independent Meat Packers Association, National Live Stock and Meat Board, and several individual meat packing companies.

In addition to Shuman and Davison, incorporating officers, who will serve until the first annual membership meeting, include Don Parsons of Super Market Institute, secretary, and H. H. Lampman of the Wheat Flour Institute, treasurer.

Russia Won't Overtake U.S. Meat Output by '65—FAS

The Soviet Union's goal to overtake U. S. meat production by 1965 will not be accomplished, according to a Foreign Agricultural Service report. Currently, the Soviet Union is



H. DAVISON

surpassed in meat output only by the United States.

A lack of feed has been and will continue to be a major limiting factor in Soviet livestock production, the FAS said. Also, a dual system of private and public ownership of animals was said to be raising problems of providing incentives to step up production. "The Soviet government is faced with a host of deficiencies in feed production, breeding and feeding methods, mechanization, transportation, refrigeration, and modernization and expansion of slaughtering facilities," the FAS pointed out.

Soviet per capita production was reported to have been about 41 per cent of that in the U. S. in 1958. Assuming the Soviets did catch up with the total U. S. production by 1965, the per capita supply would be only 65 to 70 per cent of that in this country, the FAS added.

Soviet red meat production was estimated at 13,000,000,000 lbs. in 1958, compared with 25,000,000,000 lbs. in the U. S. Although the Soviet goal is 35,000,000,000 lbs. by 1965, an achievement of 25,000,000,000 lbs. by that time is more likely.

Visking Sausage Campaign Wins Top Publicity Award

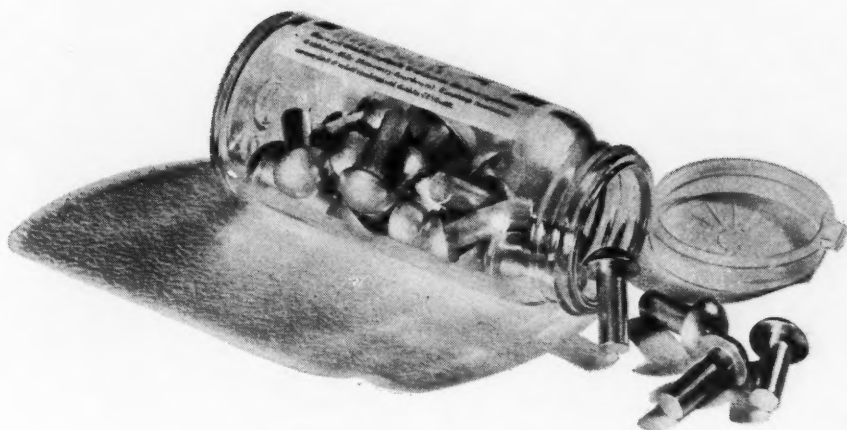
The public relations campaign of Visking Co., division of Union Carbide Corp., directed at educating the American homemaker in the varied uses of sausage won first prize in the annual awards competition of the Publicity Club of Chicago.

Through publicity sent to the nation's food editors, Visking's campaign attempted to upgrade the different kinds of sausage to mealtime and party fare, instead of simply snack or sandwich meats, and to extend a formerly short selling season by popularizing sausage throughout the year.

The award was given to The Public Relations Board, Inc., which has worked with Visking's food casing division since 1953. The panel of judges who picked Visking's entry for top prize in the agency category included newspaper, magazine and wire service editors.

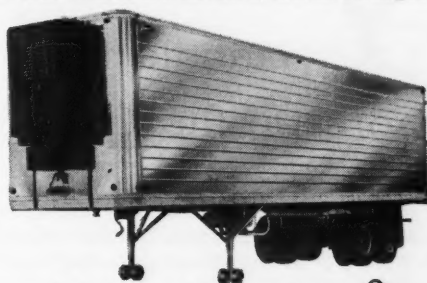
Germany's '61 Food Show

Germany's International Food Show—ANUGA—will be held in Cologne from September 23 to October 1, 1961. The biennial exhibition covers all phases of food processing, packaging and marketing. The German American Chamber of Commerce, 666 Fifth ave., New York City, is handling details here.



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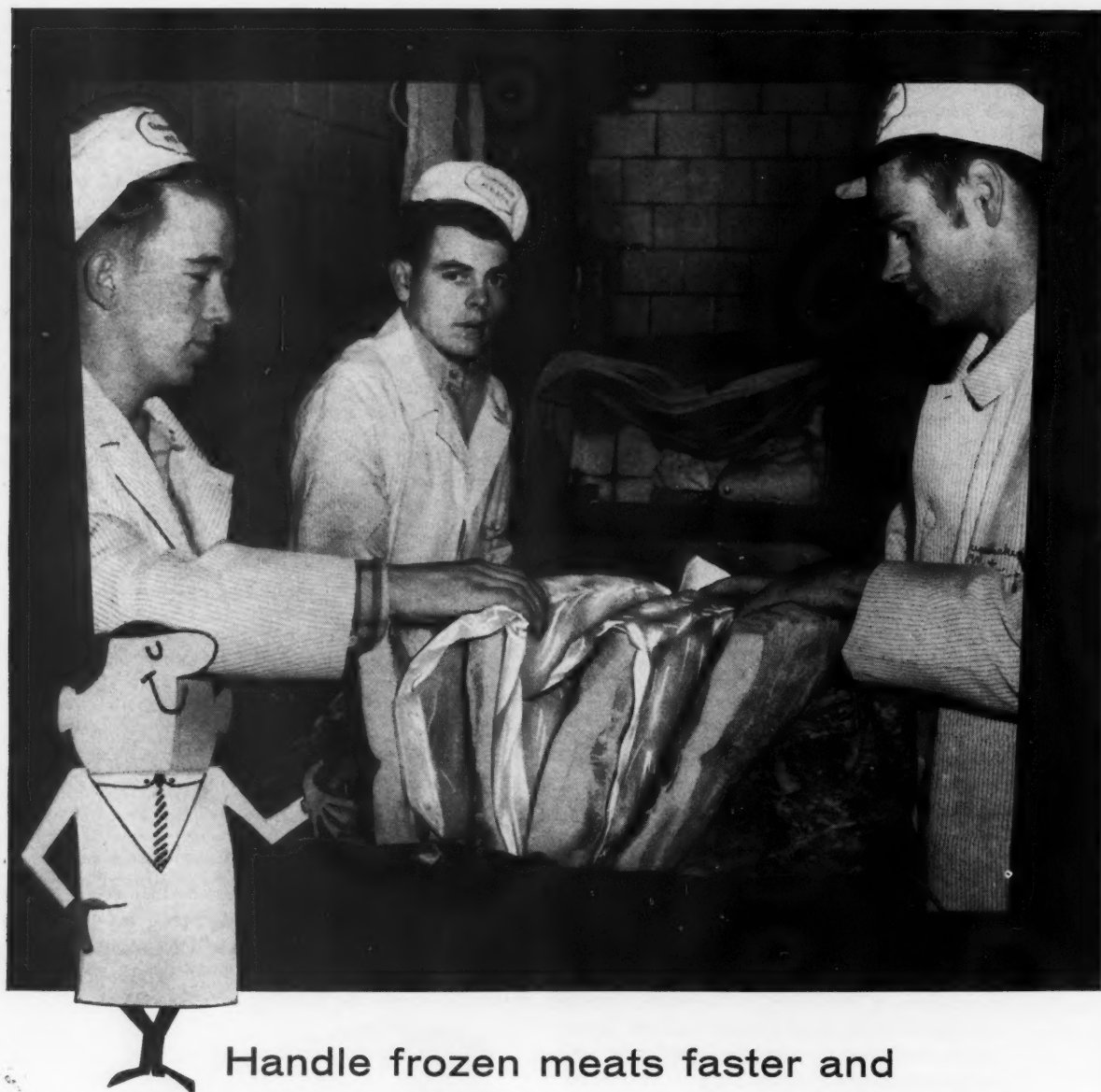
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THE NATIONAL PROVISIONER, JULY 23, 1960

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what's new in Research

A.M. PEARSON of the meat laboratory, Michigan State University, presents the eighth in a series of monthly reviews of reports on current research in the field of meat and allied products.

A recent publication by Cover and Hostetler (*Tex. Agr. Exp. Sta. Bul. 947*) reported an investigation into some theories about beef tenderness. They used bottom round and loin steaks from 91 steer carcasses, which had been graded to the nearest one-third of a grade and rated for marbling by measuring the percentage of ether extract (fat) in the ribeye muscle from the 9-10-11 rib cut. Tenderness was tested on steaks cooked in four different ways using the shear force method (number of pounds required to shear a core of cooked meat of given diameter) and by subjective scoring for connective tissue, crumbliness of the muscle fibers and softness of the tissues. Results showed that neither carcass grade nor amount of marbling was consistently or closely related to the measures for tenderness either of connective tissue or of muscle fibers.

Connective tissue was found to be much more tender in loin than in bottom round steaks, but appeared to become more tender in bottom round steaks when cooked to higher temperatures. Bottom round steaks were most tender when cooked well done (212°F. for 25 minutes) by moist heat. Results indicate that the added water in moist-heat cookery was needed to obtain high meat temperatures and not to furnish moisture for breaking down the connective tissue (collagen) into gelatin as is commonly believed. Scores for crumbliness of muscle fibers were highest in well-done bottom round steaks. Scores for softness did not appear to be closely related to shear force, but were highest in rare steaks, indicating a high moisture content was at least partially responsible for the impression of softness in the meat.

Loin steaks became tougher as they were cooked more thoroughly, and moist heat was not effective in tenderizing them. Shear force values

for bottom round steaks braised well-done indicated that these steaks were more tender than loin steaks cooked in the same manner. Results show that the loin and bottom round do not respond alike to the same conditions of cooking. The limitation of grade as an indication of eating quality is evident. Additional research is needed to explain how to detect tenderness before cooking, the changes occurring in meat during cookery, and the basic reasons for differences in tenderness.

ULTRASONIC PROBING: Michigan workers (*Jour. An. Sci. 19:381, 1960*) studied the usefulness of ultrasonic (high frequency) probing for evaluating fat and lean characteristics of live hogs and pork carcasses. Results showed that ultrasonic measurements of fat were highly related to both live probe and carcass backfat thickness. These three methods of measuring fatness all appeared to be about equal for predicting lean or primal cut-outs. Although fat thickness could be measured ultrasonically on the carcass, it offered little advantage over backfat thickness measurements. However, the possibility of grading pork carcasses by measuring fat thickness ultrasonically, and simultaneously sorting the carcasses on the rail by a completely automatic system, appears to be entirely feasible. Ultrasonic estimates of the depth of the loin eye muscle were significantly related to depth and area determinations taken from a tracing, but the method was not sufficiently accurate in predicting lean cut-out to be useful for selection of breeding stock.

EXERCISE AND MUSCLE: Briskey and others (*Jour. An. Sci. 19:404, 1960*) investigated the effects of exercise upon the characteristics of muscles from hogs fed different levels of carbohydrates. Exercise resulted in darker, firmer muscles regardless of the ration, but the

darkest, firmest muscles came from hogs on the low carbohydrate diet. Lighter colored, softer muscles were produced by hogs on the high carbohydrate ration. Thus, some of the variations observed in the color, pH and water-binding capacity of pork muscles would appear not only to be associated with the state of exhaustion at slaughter, but also by the level of carbohydrates in the diet.

FEEDING: Burroughs and co-workers (*Jour. An. Sci. 19:458, 1960*) conducted 10 experiments in which they added a dried enzyme mixture of bacterial origin to the ration of beef cattle. Adding the enzyme to the ration increased gains an average of 7 per cent and reduced the amount of feed required per unit of gain by an average of 6 per cent. No consistent improvement in dressing percentage or carcass grade was noted, but the cattle fed enzymes averaged slightly higher for both measurements.

In another study the same Iowa workers (*Jour. An. Sci. 19:465, 1960*) reported that feeding of methimazole (a tranquilizer known as Tapazole) at a level of 600 mg. per day per head for short (35-56 days) feeding periods improved both daily gain and feed conversion by 15 per cent. Although the tranquilizer improved carcass grade by an average of one-tenth of a grade when fed in the latter part of the feeding period, it had no influence on dressing percentage or the depth of fat over the loin. A similar study from Cornell (*Jour. An. Sci. 19:489, 1960*) using four different tranquilizers (an alkaloid-reserpine, and three phenothiazine derivatives—chlorpromazine, trifluoperazine and trifluoprazine) for feeding swine throughout the growing-fattening period were generally without effects on gain or efficiency of feed utilization. The failure of the pig to respond as did the beef cattle may be due either to a species difference or to the use of

different kinds of tranquilizers.

BREEDING: California workers (*Jour. An. Sci.* 19:493, 1960) reported on the comparative performance of lambs out of white faced ewes sired by either Suffolk or Southdown rams. The Southdown-sired lambs graded slightly higher in the carcass, but the Suffolk-sired lambs were considerably heavier and returned approximately 16 per cent more income per ewe. Under present marketing practices in U.S., the advantage in grade for Southdown-sired lambs did not compensate for the heavier weights of the Suffolk-cross lambs.

FREEZE-DRYING: Cole and Smithies (*Food Res.* 25:363, 1960) studied the changes occurring in beef during freeze-drying using four different processes. The criteria applied to evaluate the different freeze-drying processes were salt solubility, adenosine triphosphate (ATPase) activity, electrophoretic mobility and the effect of high speed centrifugation. If the temperature was kept below 37°C. (98.6°F.) during the drying process, only minor changes occurred in the muscle proteins, but if held at 37°C. or above for long periods of time, the solubility of the actomyosin (protein) fraction was decreased.

ODOR: Hedin and others (*Food Res.* 25:382, 1960) attempted to fractionate and identify the components responsible for the odor from irradiated beef. They found that the objectionable odorous compounds from irradiated meat were found in the water-soluble, non-dialyzable fraction, which indicated the fraction was of complex composition, in contrast to simple salts and sugars, which pass through a dialysis membrane. By electrophoresis (migration of colloidal particles by subjection to electric current) it was possible to separate two protein fractions from the non-dialyzable portion of the meat.

The irradiated odor appeared to be associated with the sulfhydryl compounds (containing sulfur-hydrogen bonds) since cysteine and methionine (SH containing amino acids) could no longer be detected in the protein after irradiation. Furthermore, sulfhydryl binding reagents tended to quench the irradiation odor. The dry meat proteins could be irradiated without any odor development until water was added. Reactions with a number of chemical compounds were observed for irradiated proteins, but not for the unirradiated sample. This study would indicate that the odor and flavor problems in irradiated meats may be minimized, experimentally

at least, by chemical treatment.

COLOR: Dean and Ball (*Food Tech.* 14:271, 1960) described a method of measuring meat color depending upon reflectance. Color is expressed in terms of the existing percentages of the three myoglobin derivatives, that is, in terms of percentage of reduced myoglobin (purplish-red) metmyoglobin (brown) and oxymyoglobin (bright red). Although the method offers an interesting new approach to color measurement, the effect of heat from the spectrophotometer during reading needs to be evaluated and the assumption that color is entirely a function of the myoglobin pigments needs to be validated.

MUSCLE CONTRACTION: Locker from New Zealand (*Food Research* 25:304, 1960), observing that the degree of contraction in which a muscle enters rigor mortis differs widely among the various muscles within a carcass, classified the striation pattern for different muscles representing a complete range in tenderness. In the study reported herein, he attempted to relate the myofibril (striation) patterns to tenderness.

The final contraction of a muscle appeared to be dependent on the amount of strain imposed upon it in the hanging carcass. The amount of strain on a muscle and the striation pattern can be altered by cutting or excising the muscle, which removes part of the strain.

Although the author found no correlation between tenderness and the state of contraction in rigor, he concluded that relaxed muscles are more tender than partially-contracted ones and advocated cooling prior to cutting. Although results given are not conclusive, the suggestions of the author would raise the question as to the advisability of boning hot (unchilled) carcasses unless they are scheduled to be ground or minced.

CHILL AND ANTIBIOTICS: Michigan researchers (*Food Tech.* 14:286, 1960) working with poultry investigated the effect of length of chill periods upon the shelf life of fryers treated with the antibiotic chlortetracycline (aureomycin) under different holding conditions. They found no benefit in using the antibiotic on the basis of either bacterial counts or raw odor scores unless storage was extended beyond 10 days, but beneficial results were evident when storage was extended longer. Two-hour chill periods in slush ice generally gave lower total counts and higher raw-odor scores than 12- or 24-hour chill periods. Bacterial counts were lower and

raw odor scores more desirable for chlortetracycline treated birds placed in tray-packages after chilling than for similar birds stored in flaked ice for the same length of time. Thus, results would indicate that best performance with antibiotics could be shown on prolonged storage following rapid cooling of the poultry.

In a related study (*Food Tech.* 14:305, 1960) designed to ascertain the effects of different methods of cooking upon the destruction of chlortetracycline, Kline and others reported that normal cooking conditions and usual pickling and smoking procedures destroyed practically all of the antibiotic in fish and shellfish when used at recommended levels. Thus, evidence continues to accumulate showing that antibiotics used in preserving foods are largely destroyed on cooking or processing.

Wider Market for Ketones Is Aim of Study in Paris

The U. S. Department of Agriculture has announced a grant of \$54,000 to the Institute for Research on Animal and Vegetable Fats, Paris, France, for research to be done under the USDA foreign research program. The grant will be used for a three-year study of the properties and preparation of ketones, constituents of vegetable oils and animal fats that have wide industrial usefulness as lubricants, plasticizers, fungicides and detergents. The research is aimed at widening the market for ketones.

HSUS Opens Denver Office

The Humane Society of the United States, Washington, D.C., has opened offices for its national livestock department in Denver. The Denver office, located in the Farmers Union bldg., also will be headquarters for the Humane Society in the Rocky Mountain region. Belton P. Mouras of Westminster, Colo., is director of the Humane Society livestock department and will be in charge of the Denver headquarters.

Tobin Sees Record Profit

Although dollar sales of Tobin Packing Co., Inc., Rochester, N. Y., in the current fiscal year will be about the same as last year's \$76,255,904, earnings are expected to climb to an all-time high of about \$2.30 a share, compared with \$1.93 a share in fiscal 1959, Frederick M. Tobin, president, announced. He said that tonnage sales so far this year have been up 11 per cent.

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New Carton is Simple to Use

A new rigid wall bacon package features simple rollaway opening and tuck-in resealing. The carton is machine formed and closed by a companion unit. The carton requires no backboard and acts as the shingle carrier during the check-weighing and packaging operations. The cartons and the closing machine are manufactured by Machinery Development Corp., Chicago Heights, and subsidiaries.

The sealed carton has a window of laminated film and is sealed by a double-fold tab on the bottom. When the housewife wishes to open the carton, she lifts up the tab, freeing it from the bottom and front side (Photo 1). As she brings the tab to the face of the carton, she rolls it open as far as she wishes to remove the bacon. The carton face has perforations that start at the junction with the front side wall. As the consumer exerts slight pressure with her fingers, the perforations yield and the top is rolled back (Photo 2). When the top is rolled back, the slices are fully visible and can be lifted easily from the carton (Photo 3). The packaging machine does not compress the bacon. The package edge left on each side when the top is rolled back is minute and consequently does not hinder slice removal (Photo 4). When the housewife has removed the slices she needs, she folds the tab back onto itself and inserts it in front of the front side wall (Photo 5).

The manufacturer claims the carton is suitable for high-speed bacon slicing and weighing lines such as Anco-Cashin equipment. On such a line, the first-grade bacon cartons are stowed in the magazine as knockdowns. A supply of the economy brand cartons is held at the station adjacent to the magazine.

With the Anco-Cashin line, the carton feeding operator can place the belly end slices on the economy brand carton until she thinks a pound has been reached. She slides the first-grade slices onto the boards from the magazine. Both cartons, of course, are in knocked down form at this time and both travel through the closing machine to the packoff.

The conveyor line carries the cartons past the check-weighing station and automatically into the infeed of the closing machine. There is no



PHOTO 5: Reclosing carton in home.

need to adjust the shingled slices on the carton. Tucker arms push in the sides and then fold over the top and front wall. The carton is precreased in manufacturing to aid this machine shaping. Glue spots are applied to the sides and tab. The carton travels through a thermostatically controlled heat sealing station, and on past the cooling and coding sections. Code dating dies are set in a wheel that rides over the edge of one side.

The manufacturer claims one operator can pack off and supervise the closing machine. The check-weigher places the knocked down cartons on the infeed. Speed of 55 packs per minute is claimed.

Deserve Dog's Friendship, Special Week Will Stress

"National Dog Week" for 1960 will be observed September 18-24 under the sponsorship of the Pet Food Institute, Chicago. The slogan will be "Deserve to be a dog's best friend."

The nationwide program will be aimed at better care and training of dogs. The institute has prepared pamphlets on "Dog Training Tips" and "Basics of Dog Care," which are available to schools, clubs, church groups and individuals from 333 N. Michigan ave., Chicago.

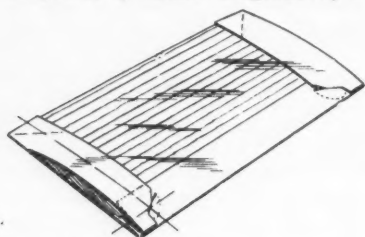
Honorary chairman and founder of the week, Capt. WILL JUDY, will be assisted by a committee including ROBERT STROM, Armour and Company; HARRY GADAU, Rival Packing Co.; ARNOLD MARK, North Atlantic Packing Co., and HENRY BUCKLIN, Pet Food Institute.

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,937,800, **PACKAGING DEVICE FOR FOOD PRODUCTS AND THE LIKE**, patented May 24, 1960 by Charles W. Walton and Kenneth T. Buttery, Kalamazoo, Mich., assignors, by mesne assignments, to



KVP Sutherland Paper Company, a corporation of Delaware.

This bacon package has corner flaps which are hingedly connected to the end edges of both the side and top flap portions and foldable flatwise therebetween. Five claims.

No. 2,927,030, **METHOD OF TREATING MEAT**, patented March 1, 1960 by Richard A. Gaumer, Kutztown, Pa., assignor to North American Research Corporation, Trexlertown, Pa., a corporation of Pennsylvania.

The method of making a meat product is disclosed which comprises agitating chilled meat cuts of bovine family origin with meat of bovine family origin in frozen powdered form and covering the meat cuts with the frozen powdered meat, forming the material thus obtained into the desired shape, and freezing the shaped material.

No. 2,918,379, **MEAT PACKAGING AND THE LIKE**, patented December 22, 1959 by Robert Lurie, Jacksonville, Fla., assignor to Campbell-Lurie Plastics, Inc., a corporation of Florida.

A container is provided comprising a thin-walled tray of synthetic resin plastic material having a bottom and upstanding side walls, and

having upstanding ribs across the bottom of less height than the sides. The upper edges of the ribs are spaced above the bottom; the ribs have very small holes therethrough at points above the bottom wall of such fineness so as to admit air while preventing passage of liquids.

No. 2,937,097, **METHOD OF PROCESSING BACON**, patented May 17, 1960 by Howard Ned Draudt, Lafayette, and Clarence M. Harper, jr.,



and Virgil R. Rupp, Indianapolis, Ind., assignors to Hygrade Food Products Corporation, Detroit, Mich., a corporation of New York.

It is stated that an increase in yield of first grade sliced bacon may be produced with evenness of color. There are five claims.

No. 2,937,094, **PROCESS OF CURING MEATS AND COMPOSITION THEREFOR**, patented May 17, 1960 by Virgil R. Rupp, Maxwell C. Brockmann, and Lloyd W. Nicholson, Indianapolis, Ind., assignors to Hygrade Food Products Corporation, Detroit, Mich., a corporation of the state of New York.

For providing a meat product said to have exceptional organoleptic qualities, texture and color, the inventors provide a curing composition comprising about 0.05 to 0.2% by weight of a nitrite of a metal selected from the group consisting of sodium and potassium, about 1 to 5% by weight of a mixture of a pyrophosphate and an orthophosphate having an R_2O to P_2O_5 ratio of 2.45 to 2.60:1 wherein R is selected from the group consisting of sodium, potassium and hydrogen, about 3 to 5% by weight of sugar, about 10 to 18% by weight of sodium chloride and the balance water and the composition has a pH of about 6.0 to 7.5.

No. 2,937,095, **FOOD PRODUCT AND METHOD OF MAKING THE SAME**, patented May 17, 1960 by Arnold Zitin, Wynnewood, Pa., as-



signor to Royalist Provision Company, Philadelphia, Pa., a corporation of Pennsylvania.

A meat-surrounded cheese product is covered by this patent in which the meat completely surrounds the cheese.

No. 2,934,437, **FLAVORING SUBSTANCES AND THEIR PREPARATION**, patented April 26, 1960 by Ian Douglas Morton, Bedford,

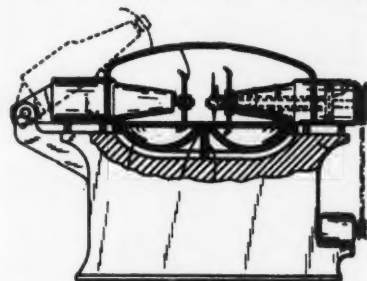
Philip Akroyd, Rushden, and Charles Gerard May, St. Neots, England, assignors to Lever Brothers Company, New York, N. Y., a corporation of Maine.

Here the process is reacting a monosaccharide, selected from the group consisting of pentose and hexose monosaccharides, with an amino acid selected from the group consisting of cysteine and cystine in the presence of water at an elevated temperature. There are twenty claims to the process.

No. 2,934,436, **PROCESS FOR THE PREPARATION OF A MEAT FLAVOR**, patented April 26, 1960 by Charles Gerard May, St. Neots, and Ian Douglas Morton, Bedford, England, assignors to Lever Brothers Company, New York, New York, a corporation of Maine.

In this patent, the process comprises heating cysteine with glyceraldehyde in the presence of water until a meat flavor develops.

No. 2,937,679, **MEAT CUTTING OR PROCESSING MACHINE**, patented May 24, 1960 by Paul Dorfel,



Stuttgart, Germany, assignor to Willy W. Werner, Yale, Mich.

More specifically, the machine is designed for the cutting and mixing of meat products.

No. 2,938,801, **FOOD PACKAGE**, patented May 31, 1960 by Oscar E. Seiferth and Glenn M. Austin, Madison, Wis., assignors to Oscar Mayer & Co., Inc., Chicago, Ill., a corporation of Illinois.

This package comprises a stack of thin slices of meat enclosed by a covering of pliable plastic material and a metallic disc end member. There are six claims.

No. 2,934,115, **MACHINE FOR PROCESSING MEAT AND LIKE MATERIAL**, patented April 26, 1960 by Ludwig Grebe, Wallau, (Lahn), Germany, assignor to Kramer & Grebe Kg. Maschinen- and Modelifabrik, Wallau (Lahn), Germany.

There are nine claims to this patent for processing apparatus of the rotatable bowl type, with shaft supporting a processing tool reaching into the said rotatable bowl.

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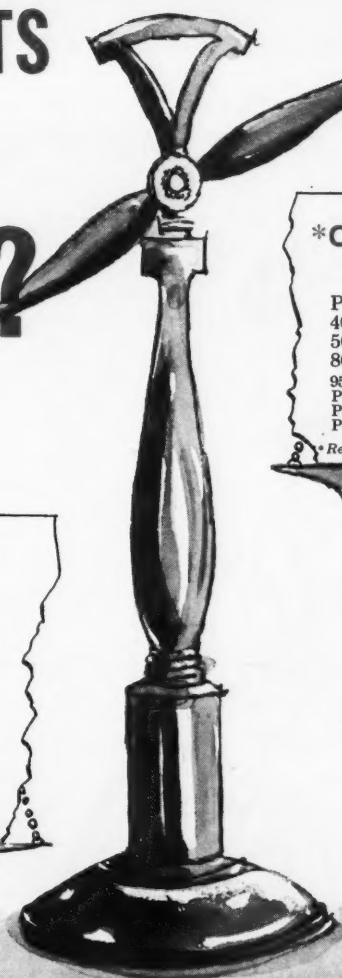
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Bull meat, boneless, barrels	48
Beef trimmings, 75/85%, barrels	34½
Beef trimmings, 85/90%, barrels	39
Boneless chucks, barrels	45
Beef cheek meat, trimmed, barrels	32b
Beef head meat, bbls.	29½n
Veal trimmings, boneless, barrels	41 @ 42

* Reprinted from The National Provisioner, April 9, 1960



***CHGO. PORK MATERIALS
FRESH**

Pork trimmings:	(Job lots)
40% lean, barrels	16
50% lean, barrels	17½
80% lean, barrels	34
95% lean, barrels	38
Pork, head meat	28
Pork cheek meat, trimmed, barrels	35
Pork cheek meat, untrimmed	31

* Reprinted from The National Provisioner, April 9, 1960

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THE NATIONAL PROVISIONER, JULY 23, 1960

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NEW TRADE LITERATURE

Meat Cans And Can Closing Machines (NL 1132): Meat packers will be interested in receiving an informative new booklet describing the Continental Can Co.'s line of open top, oblong and pear shaped cans and can closing machines. Sixty can sizes for potted meats, sausage, hams and luncheon meats are described in the 12-page publication in terms of shapes, sizes, shipping weights and volumes.

Industrial Waste Treatment (NL 1080): A 24-page manual on modern processes and equipment for sewage and industrial waste treatment has been issued by The American Well Works, Aurora, Ill. Featuring installation pictures, the manual gives a comprehensive digest of processes and equipment engineered and produced by the firm.

Shingled Bacon Grouper (NL 1135): Four-page folder describes and illustrates the automatic system (Slicetron) devised by Emhart Manufacturing Company's Portland (Conn.) division for grouping shingled bacon into package-size units of almost exact weight.

Plant Floor Construction (NL 1159): E. H. O'Neill Floors Company has published a four-page bulletin and a four-page brochure, along with a price sheet on a variety of floor materials and construction types for plant floors suitable for packinghouses. Sketches and diagrams show the various types adaptable for any kind of commercial use which the firm can supply.

Plastic Food Containers (NL 1064): A manual on molded plastic food containers is available from Florsheim Manufacturing Co., Chicago. Written by Ivan P. Florsheim, jr., president of the firm, the manual contains information relating to the selection, purchase and handling of the plastic food containers made by the company.

Packaging Table (NL 1158): Specifications and other pertinent facts regarding a new packaging and strapping table are covered in a bulletin released by Nutting Truck and Caster Co., Faribault, Minn.

Adjustable Master Container (NL 1104): A new folder on "Adjusta-Pak" has been issued by Signode Steel Strapping Company to describe its adjustable master container "that's always just the right size." The folder gives a photographic, step-by-step story of how the

container, adjustable in length, width and height, is put together from eight corner sections. Adjusta-Pak sections allow for a minimum size package of 2,268 cu. in. and a maximum of 34,656 cu. in.

Humane Slaughter Book (NL 1142): A timely and fact-filled booklet on mechanical stunning equipment has been made available by the manufacturer, Koch Equipment Co., Kansas City, Mo.

Meat Packaging Scale (NL 1140): Model 4133 Shadograph scale designed for production weighing and packaging of sliced bacon, luncheon meats and similar products is described in a new bulletin, No. 3294, published by the manufacturer, The Exact Weight Scale Co.

Bucket Elevators (NL 1103): Literature descriptive of the two new lines of continuous discharge bucket elevators known at the "VC" and "GC" series has recently been issued by the Bucket Elevator Co., Summit, N. J. Both types provide direct feed into overlapping buckets and gravity discharge.

All-Metal Purifier (NL 1021): Folder explains why an all-metal, twin-deck purifier manufactured by Allis-Chalmers Manufacturing Co., Milwaukee, offers maximum sanitation with minimum maintenance. Illustrations depict operational features of specific parts of the unit. Highlighted is a cut-away diagram which shows exactly how the machine's twin decks operate.

Tank Cleaner (NL 1028): Bulletin 432 on "Sellers Rotor Jet" presents information on a rapid method for cleaning inside surfaces of tanks, regardless of size or shape. The method is applicable for process tanks, storage tanks, tank cars and trucks. Issued by Sellers Injector Corp., Philadelphia, the bulletin also contains application information.

Work Glove Automat (NL 1133): A unique glove dispenser designed to meet the plant problem of glove issue and control is explained in a four-page folder, published by the manufacturer, Arlington Industries, Revere, Mass.

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THE NATIONAL PROVISIONER, JULY 23 1960



taste buds blossom *with Kadison quality SEASONINGS!*

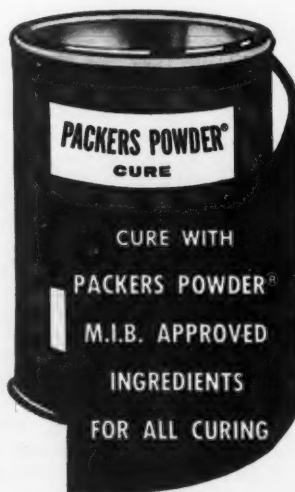
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GOOSE LIVER
METTWURST
HEAD CHEESE
BARBECUE
ROAST MEAT
HAMBURGER
And HUNDREDS
of OTHERS!

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

REFRIGERATION LINE

(NE 937): New line of refrigeration systems for truck-trailers has been announced by American Mfg. Co., Inc., Montgomery, Ala. System consists of hermetically-sealed refrigeration unit with gasoline, LP gas or diesel-power unit which

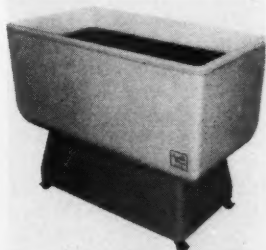


provides 230-volt, 3-phase, 60-cycle electrical supply source. Constructed as one-piece package, refrigeration unit mounts through prepared opening in upper front wall of trailer. Power unit is mounted under trailer floor and connected to refrigeration unit by single cable. Four models are being offered.

SPOT DISPLAYS (NE 940):

Developed by Arctic Star, Inc., Fort Worth, Tex., frozen food island display units of fiber glass can be used by packers, distributors, etc., in sales demonstrations of bacon, sausage, frankfurters and other foods. Containing about 3½ cu. ft. of display space, each unit can be personalized to feature trade marks, brand names or

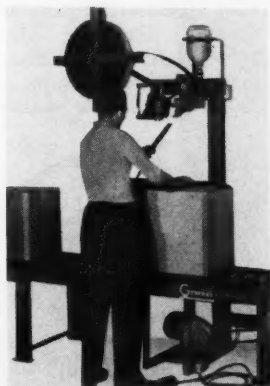
other identifying artwork. Freezing chamber maintains constant temperature on all four sides. Units are



available in two models—adjustable automatic temperature control or sub-zero type.

DISPENSER - CONVEYOR (NE 926):

As different carton sizes roll onto self-measuring tape dispenser-conveyor, unit automatically delivers exact length of moistened tape, including end-overlaps, for hand-application by oper-

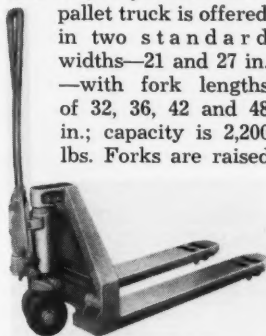


ator. Touch of switch causes sealed case to be conveyed away and next open-flap case is conveyed to operator's station. Machine fills gap between ta-

ble model tape-dispenser and automatic case-sealer taper, says General Corrugated Machinery Co., Inc., Palisades Park, N. J., the manufacturer.

HYDRAULIC TRUCKS (NE 945):

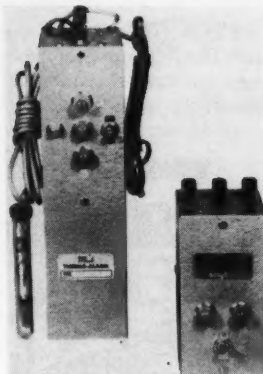
Hydraulic hand pallet truck is offered in two standard widths—21 and 27 in.—with fork lengths of 32, 36, 42 and 48 in.; capacity is 2,200 lbs. Forks are raised



by pumping towing handle; pressure-sensitive foot pedal regulates lowering. Booster rolls at ends of forks facilitate pallet entry and tapered runner helps forks to slide out of pallet smoothly. Manufactured by The Raymond Corp., Greene, N.Y., standard 27-in.-wide model, with 48-in. forks, weighs 250 lbs.

ALARM SYSTEM (NE 934):

Self-contained electric alarm system, with auxiliary battery power, is available from Mack Electric Devices, Inc., Wyn-

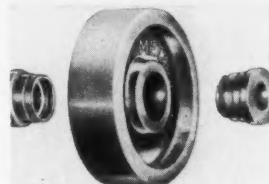


cote, Pa. System, which uses mercurial thermostat as sensing element, gives audible and visible warning of unsafe temperature in refrigerators, freezers,

etc. Green light shows safe temperature; audible signal and amber light warn of unsafe high temperature; red light indicates unsafe low temperature. Warning light stays on until condition is corrected. Battery effectiveness can be checked by push button which simulates a failure in power.

BEARINGS (NE 942):

Metzgar Conveyor Co., Grand Rapids, Mich., has introduced thermoplastic bearings for its gravity conveyor wheels. Bearings offer strength, rigidity, abrasion resistance, dimensional stability and resistance to solvents and greases. New units feature less bearing surface than conventional nylon wheels,



resulting in freer rolling action, the manufacturer says. Bearings will withstand loading of 5,000 psi. almost indefinitely without developing cracks.

PLASTIC RESIN BAGS (NE 905):

Phillips Chemical Co., Bartlesville, Okla., says its new tailored plastic resin produces a film with a burst strength superior to conventional polyethylene or kraft multiwall bags. Slippage stays at minimum in stacks 20 bags high. Sub-zero and tropical temperatures reportedly do not affect the plastic. Film can be produced in white or variety of colors.

LIP POUCH (NE 899):

designed by The Dobeckmun Company, division of The Dow Chemical Company, Cleveland, "Kurlproof" pouches for pre-processed meats are free from

Use this coupon in writing for further information on New Equipment. Address The National Provisioner 15 W. Huron St., Chicago 10, Ill., giving key numbers only (7-23-60).

Key Numbers

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THE NATIONAL PROVISIONER, JULY 23, 1960

lip curl which formerly plagued users of regular style pouches for gas flush packaging. Made of Durafilm — Dobeckmun's combination of cellophane, polyethylene, Saran and other films—pouches are said to keep meat moisture-proof and fresh, increasing shelf life. Process eliminates curl and offers flat, stable edge with constant and proper length to permit consistent machine operation in back flushing the pouch with gas.

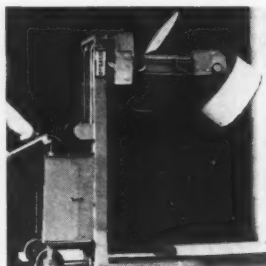
DETECTING UNIT (NE 946): Termed "Faultfinder," detecting device is used for locating accidental grounds while maintaining



production. Weighing only 18 lbs., unit contains earphones with foam-rubber covering to assist in hearing loud and clear signals. It can detect accidental grounds on power systems, both AC and DC, up to 600 volts while system is energized, imposing only 2 amps. on circuit. Device has been designed especially to meet requirements of food industry by Parr Manufacturing Corp., Newark, N. J. Unit can be operated by one man.

DRUM DUMPER (NE 943): Designed for moving, lifting and emptying of drum containers, apparatus rotates drum 180 deg. at any point in the lifting range. Variable height dumping feature cuts costs by using one dumper to

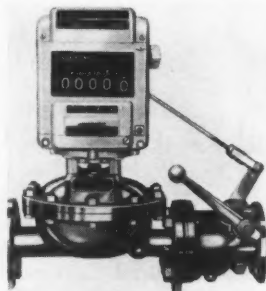
feed receiving hoppers of various heights, according to Uhrden, Inc., Dennison, O., the manufacturer. Hy-



draulic holding device, with suction-cupped rubber pads, holds drum securely in every position. Turning device permits full control of rotating drum. One push button controls all movements.

AMMONIA CIRCULATING SYSTEM (NE 906): Centralized ammonia circulation system which provides liquid control in direct expansion coils without use of pumps has been developed by H. A. Phillips & Co., Chicago. It produces constant pressure plant feed with circulation rates up to three times evaporation rate and is adaptable to existing plants. System, which combines benefits of better heat transfer and simplified piping, reportedly avoids maintenance problem associated with rotating seals and bearings. Several arrangements have been developed and tested for single-stage and multiple-stage plants.

METER (NE 939): Stainless steel "Auto-Stop" meter provides controlled measurement of predetermined quantities for batch-

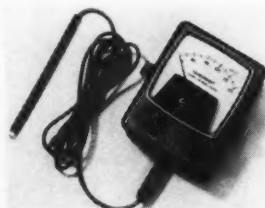


ing and processing systems where corrosive liquids, such as acids and alkalis,

are used. After operator sets the quantity and opens the valve, liquid flows unattended until preset quantity is reached; then meter cuts off flow. Manufactured by Neptune Meter Co., Long Island, N. Y., unit has capacity range from 20 gpm. minimum to 100 gpm. maximum.

CHEMICAL CONTROL (NE 898): Termed "Chemicator," new concept for feeding balanced chemical treatment into circulating water systems of cooling towers and evaporative condensers has been introduced by Erlen Products Co., Burbank, Cal. "Chemicator" is small, lightweight, closed reservoir, mounted on side of equipment, through which portion of recirculating water flows. System will remove and prevent formation of scale, corrosion and slime. No injurious chromates or phenols are used. Flow of recirculating water controls the operation of the system.

THERMOCOUPLE (NE 932): Manufactured by Testing Machines, Inc., Mineola, N. Y., instrument measures temperature of liquids, penetrable masses



and surfaces rapidly, with accuracy of 2 per cent. Linear temperature scales are available as low as -50°F. or as high as 500°F. Indicating meter has shock-protected mounting in anodized aluminum case. Probe, which has 6-ft. lead, can be used straight or can also be employed at a 90-deg. angle.

ELECTRONIC CHECKWEIGHER (NE 879): Checkweigher utilizes frictionless electronic detector in its scale for maximum accuracy in weight sensing. Machine operates

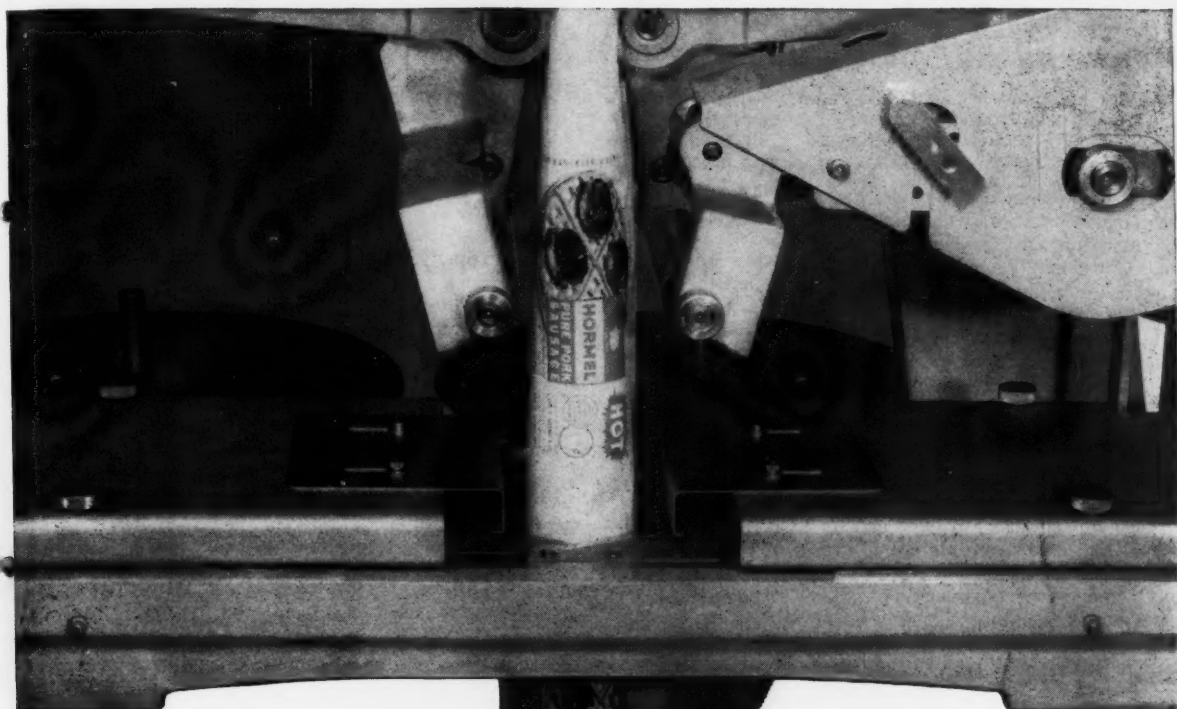
at speeds up to 150 packages per minute, with accuracy of plus or minus 1/32 oz. Weight range is 5 oz. to 2 lbs. in a single machine. Unit registers running visual count of exact number of packages in each weight classification and rejects any package outside plus or minus limits. Introduced by Wright Machinery Co., division of Sperry Rand Corp., Durham, N.C., unit features simple circuitry as well as central control display.

TEMPERATURE - MONITOR (NE 944): Designed to provide centralized observation of ambient temperatures, temperature-monitor system offers particular advantages for low-



temperature food storage facilities. Temperature capabilities range from -50° to 300° F. Sensor probes of plug-terminated types are provided; mating extension cables permit runs as long as 4,000 ft. to be made. Central power supply of unit, which is offered by Royco Instruments, Inc., Mountain View, California, operates on 115 volts A.C. and draws 4 watts. Selector switches on main panel of unit are provided for purposes of calibration and for room selection.

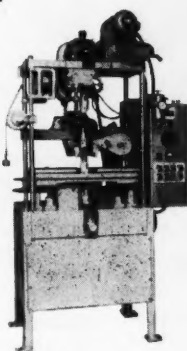
DRY SEASONINGS (NE 947): Prepared from pure natural essential oils and/or oleoresins, dry seasonings are enclosed in protective coating through unique manufacturing techniques. Dodge & Olcott, Inc., New York City, the manufacturer, claims that the seasonings provide excellent shelf life; are easily dispersible in liquids; form stable emulsions; provide uniformity and constancy of flavor strength and character, and may be used without change in product formulation as alternates for crude spices and dry soluble seasonings.



If it can be squeezed, this closing can clip your costs

Total cost of materials about \$4 or \$5 per thousand packages! Uses only 75 square inches of roll stock film and 1½ inches of coil wire for a one pound package . . . with NO WASTE.

Occupying floor space only 3 ft. x 4 ft., the chub machine takes low-cost roll film and heat-seals it into a strong continuous tube. Tube fills automatically as it passes over end of mandril carrying the product.



Such is the amazing economy of the new improved KP Chub Machine . . . the most efficient packaging unit ever offered for any semi-viscous product.

Electronic registry control "reads" the printed film to pinch off and close packages at proper point, simultaneously applying two clips made from low-cost coil wire. Completely automatic and fool-proof, with dependability proven over years of service and millions of uniform, skin-tight, clean, saleable packages.

Uses almost any film, printed or clear. Accurately meters 4 to 32 oz. packages, with capacity 2400 closings per hour. If you are packaging pork sausage, liver sausage, sandwich spread, cheeses, cookie or pie dough, cake frosting or similar products, a KP chub machine plan can improve product appearance and cut packaging costs. Let our representatives investigate this with you. Write today.

Also ask about KP linkers and strippers.

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THE NATIONAL PROVISIONER, JULY 23, 1960

Courts May Be Enjoying Summer Recess but Quite A Few Packers Probably Are Boning up on Law

While everyone is entitled to his day in court, some packers must feel that the maxim has been over-worked lately.

Four Pennsylvania packers have been made additional defendants in six suits brought against a Lykens grocer by persons who claim that they were made "dangerously sick" from trichinosis contracted from sausage made by the grocer. The grocer-defendant was permitted to join the packers in the suit after telling the court that he made the sausage from scraps of pork obtained from all four firms and any or all of it could have contained trichinae.

In Louisiana, a woman filed a \$50,000 suit against a packer and an insurance company, claiming she suffered mental anguish, pain, disability and embarrassment from eating a hamburger that allegedly contained particles of glass or similar foreign bodies. She said she ate the hamburger at a drive-in restaurant.

Seven suits seeking total damages of \$360,000 have been filed in Ohio against a packer and a hospital. The plaintiffs are three hospital employees and four former patients who charge that pre-cooked ham and pork supplied to the hospital by the packer gave them trichinosis.

An Oklahoma packer has been charged by the state with inducing workmen to accept employment by means of false and misleading advertising. The complaint alleges that an ad reading "Now hiring men and women. Apply at (Name) Packing Co." was false and misrepresented circumstances because the company was having a labor dispute at the time of advertising.

In Indiana, a packer has been named defendant in a \$50,000 suit filed by a gasoline station operator who claims that a tire on one of the company's trucks blew up in his face while he was working on the truck. The plaintiff says that he was changing an inside tire of a dual wheel when one of the outer tires exploded, throwing the steel rim against his forehead and fracturing his skull. He charges that the packing company was negligent in allegedly failing to keep its equipment in a safe condition.

The U. S. Department of Labor has filed injunction suits against a number of packers in various parts of the nation, charging that they have violated the Fair Labor Standards Act by paying less than the \$1 minimum wage, not paying time and one-half for overtime and failing to keep

adequate and accurate records on some employees.

Two non-union employees at a Texas plant filed charges with the National Labor Relations Board, accusing the firm of unfair labor practices. They allege that their jobs were threatened by the company when they protested paying dues of \$5 a month to the union as provided in the "agency shop" labor contract. Texas is among states with right-to-work laws.

The Texas State Department of Health charged another packer with "sale of misbranded food," alleging that the defendant sold 200 cases of Vienna sausage bearing the state inspection seal on the label although the product had not been processed and packed under state inspection or supervision. In California, a company and its president were fined a total of \$1,100 in federal court for packing non-inspected meat in cartons bearing the USDA inspection seal. A Florida wholesaler charged with putting kosher tags on non-kosher meat sold in Miami Beach delicatessens was fined \$2,000 by a municipal court judge on two counts of false labeling.

A packer was the offended party in the alleged embezzlement of 26,090 lbs. of pig tails consigned from Chicago to Worcester, Mass. A truck driver said by witnesses to have picked up the 719 boxes of pig tails in Chicago was arrested in Florida by FBI agents. The driver told the agents that he has been subject to blackouts and his last clear recollection was transporting a load of peanuts from Norfolk to Chicago several weeks earlier. He said he was beaten up by several men in Chicago after delivering the peanuts, then has confused memories of riding in his truck, with others, and being given pills and water from time to time.

TV Plug for Ham is 'Best'

Cleveland's "best television commercial of the year" is a recipe-style commercial for The Sugardale Provision Co. of Canton, O., prepared by Lang, Fisher & Stashower, Inc., Cleveland. The first place award was presented at the annual awards luncheon of the Cleveland local of the American Federation of Television and Radio Artists. The winning Sugardale entry detailed the recipe for a "glamour serving" of holiday ham. It was recorded on videotape at KYW-TV, Cleveland.

Uniform 'Quality' Standard Described as Urgent Need

The meat industries of both the United States and Canada are facing a momentous challenge, a challenge to adjust to sharp changes in consumer living patterns, Dr. George D. Wilson told the 1960 national conference of the Canadian Institute of Food Technology in Winnipeg. Wilson is chief of the division of food technology of the American Meat Institute Foundation, Chicago.

"Traditional concepts of what the consumer wants in meat rapidly are becoming outmoded," he said. "This means that the livestock producers, meat processors and retailers now are confronted by and will have to meet the demands of a fastidious new generation of retail shoppers."

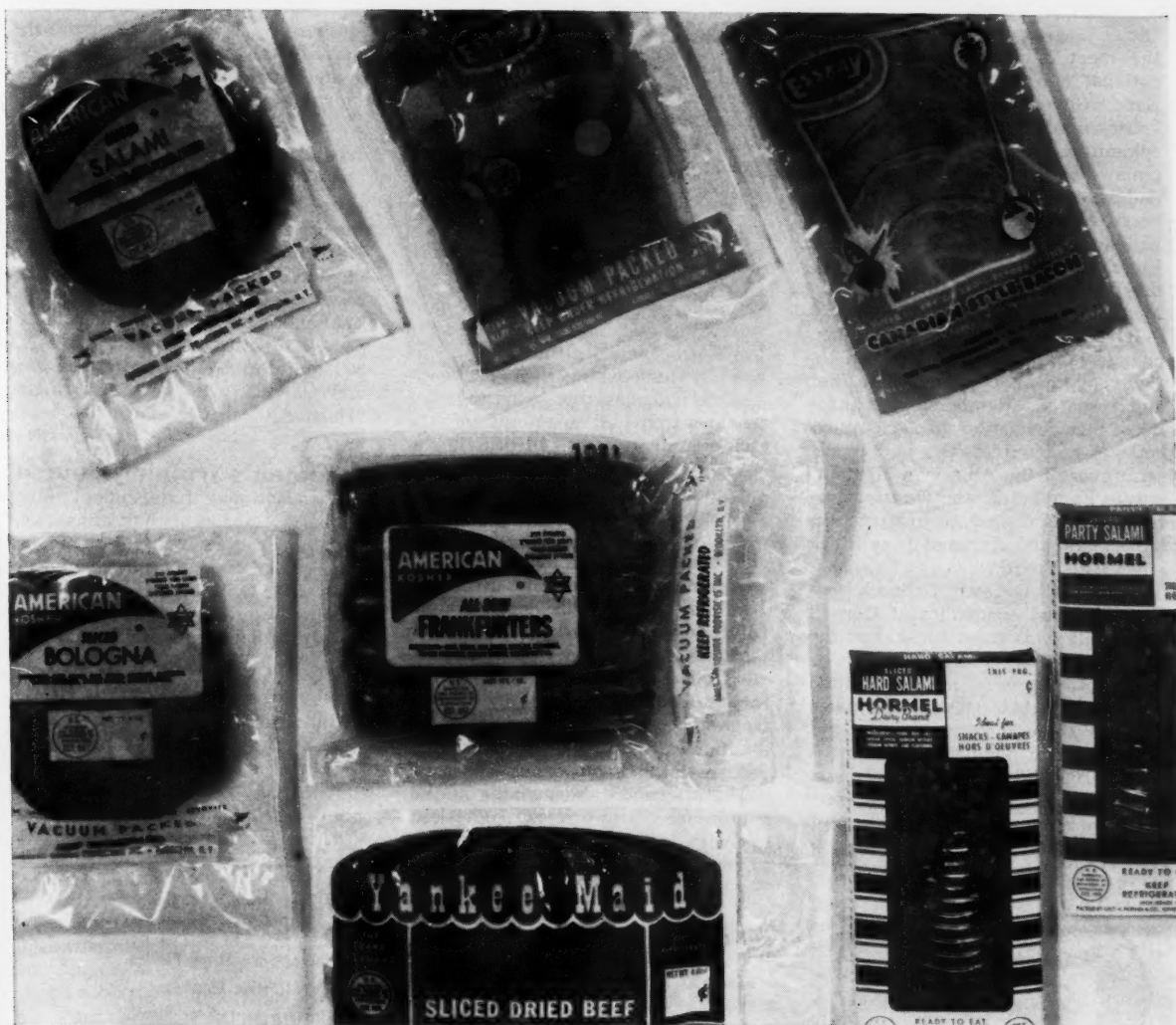
One of the greatest needs in the meat industry at the present, Dr. Wilson said, "is for a material expansion of basic research on factors that determine the scope of consumer satisfaction. This calls for much closer coordination of effort between producers, processors and retailers than has been evident in the past. We know too little about the effect of breed strains, genetics, and feed practices on tenderness and flavor and, as a matter of fact, are only beginning to define some of the elements that are responsible for these qualities."

"Quality is an ephemeral term and it means something different to the producer, the packer, the retailer and to the consumer. These divisions of our production, distributive and consumer chain use entirely different criteria for gauging quality. Somewhere and soon we must get together and determine precisely what we do mean and establish a uniform standard of quality, particularly in fresh meat. It is only through continued effort in these and other areas in the meat and livestock industry that we can provide quality in accordance with consumer desires and maintain acceptance of our established products and open the market for new and varied ones."

Ohio State's Kunkle Heads Reciprocal Meat Group

Prof. L. E. Kunkle of Ohio State University is the new chairman of the executive committee of the Reciprocal Meat Conference. He was elected at the recent 13th annual meeting of the conference in Chicago, which was attended by approximately 150 meat professors and researchers from 30 states. The meeting was held under the auspices of the Na-

THE NATIONAL PROVISIONER, JULY 23, 1960



Give your meats a selling edge

Leading packers and distributors like these enjoy the advantages of Du Pont's variety of cellophanes for vacuum and gas packaging. You can, too!

There are 5 good reasons why more and more packers and distributors are choosing vacuum and gas packaging. They're the 5 different types of Du Pont cellophane for coated and laminated structures for packaging luncheon meats.

When you use them, you get and pay only for the amount of protection and durability your product needs. You eliminate costly "over-packaging".

You get a selling edge with faster turnover, because your product

reaches the store at the peak of appeal. And combination structures made with Du Pont's 5 different types of cellophane show off and protect that appeal over its entire shelf life.

Result: More products enjoy the advantages of vacuum and gas packaging . . . sales go up!

The man to see: your Du Pont Authorized Converter*. He has the know-how and the facilities to produce the package that's specifically suited to your needs. He'll help you choose the

exact type of Du Pont cellophane that will give you the most protective . . . most profitable package.

*For the names and addresses of Authorized Converters write to: E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

BETTER THINGS FOR
BETTER LIVING
... THROUGH CHEMISTRY



DU PONT
cellophane

tional Live Stock and Meat Board, the meat industry's research, educational and promotional organization, with headquarters in Chicago.

Other members of the executive committee are Prof. R. F. Kelly, Virginia Polytechnic Institute; Prof. Auttis Mullins, Louisiana State University; Prof. Burdette Breidenstein, University of Illinois, and J. C. Pierce, U. S. Department of Agriculture. Kenneth R. Franklin of the Meat Board is secretary-treasurer.

Purpose of the conference is to exchange ideas and knowledge in the fields of meat teaching, education and research. Membership is made up of meat educators in agricultural colleges and universities and representatives of the American Meat Institute Foundation, the Quartermaster Food and Container Institute, the USDA and the National Live Stock and Meat Board.

Dr. Herrell DeGraff, Babcock professor of food economics at Cornell University, was guest speaker at the annual meeting. He noted that consumption of meat in the United States is now 14,000,000,000 lbs. more annually than 20 years ago. He said an increase in population accounted for 8,000,000,000 lbs. of the increase, with an increase in per capita consumption accounting for the other 6,000,000,000 lbs. of the increase.

Speakers Announced for Swine Industry Conference

Allan B. Kline, former president of the American Farm Bureau Federation, will be one of the main speakers at the third National Swine Industry Conference, set for October 27-28 at the University of Kentucky, Lexington.

Keith Myers, executive secretary of the National Swine Growers Council and conference chairman, said Kline will speak on "Pigs and the Government" at the noon luncheon on the opening day. The conference is designed to bring together leaders from all segments of the swine industry and allied fields to discuss problems of common interest and their solutions.

Speakers at the opening general session will be W. P. Garrigus, chairman of the animal husbandry department at the University of Kentucky, who will look at the future of the swine industry; Herb Alp of the American Farm Bureau, who will discuss the foreign market for pork products, and Dr. W. A. Hagan, head of the U. S. Department of Agriculture disease research center, talking on swine diseases.

The afternoon and evening of the conference's first day will be taken up with presentations and discus-

sions in 10 workshop sessions. Reports of the workshops will be presented at the closing session on the morning of October 28.

Meeting to Stress Selling

Attention to the various aspects of selling will dominate sessions of the 1960 convention of the National Institute of Locker and Freezer Provisioners, September 18-21, in Chicago's Hotel Sherman. The 21st annual industry meeting, which is expected to attract approximately 1,200 operators from the United States and Canada, will have the theme, "Hoist All Sales."

Foremen's Training Course

The National Independent Meat Packers Association has announced that the Fred Sharpe foremen's and supervisors' training course in New York City will be held on Friday evening, July 29, and all day Saturday, July 30, at the Hotel Manhattan.

2¢ Wage Hike for 80,000

The rise in the consumer price index in May to an all-time high of 126.3 per cent of the 1947-49 average means a wage increase this month of 2¢ per hour for about 80,000 meat industry employees.



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TASTE IN...

This Month, we introduce DOTTLEY'S WHOLE HOG SAUSAGE SEASONINGS. DESIGNED TO MEET ALL REQUIREMENTS—HOT, REGULAR, AND MILD. BLENDED FROM WHITE PEPPER, DALMATIAN SAGE, and other APPETIZING SPICES TO FIT THE TASTE OF ROYALTY—OUR CHILDREN, OF COURSE. THIS CAN BE BLENDED WITH OR WITHOUT MONOSODIUM OF GLUTAMATE, WITH OR WITHOUT ANTI-OXIDANT. MANUFACTURERS OF OTHER PRODUCTS, DOT-LAC NO. 1, 2 and 3 PURE SODIUM OF CASEINATE, LATCO-ALBUMIN, SPRAY MILK, SOLIDS.

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The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

Inedible Rendering Operation

[Continued from page 17]

into the 9-in. conveyor. Once the basic draining is achieved, the unit unloads itself.

Controls on the Anderson expeller, which the conveyor system feeds, monitor the operation in terms of the load on the expeller. If it is too heavy, the system cuts out, cutting in again when the load in the expeller's conditioning trough is low. This type of control equipment permits the rendering operation to be performed with a low degree of manual assistance.

SACKING SPOUTS: The pressed meat and bone scrap, in turn, is conveyed into a Boss grinder powered by a 40-hp. motor. The unit has a cyclone collector with a storage section that feeds into two sacking spouts. When the unit is operational, the preparations room employes sack the ground meat and bone meal. On the average, the firm fills about 75 100-lb. bags per day.

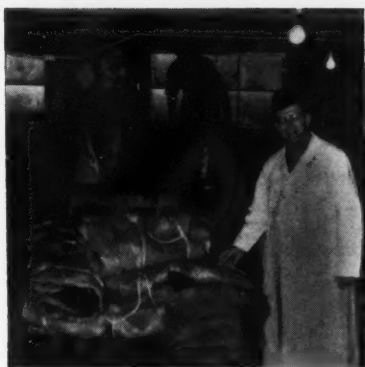
The spouts have bag holding devices. The bag is placed on one of these frames and the flip plate in the spout is set to discharge feed into the bag while the other bag is removed and stitched.

Commenting on the efficiency of the operation, Harry Doctorman observes that the fresh material is not handled manually from the time it is fed into the two reduction units until it is eventually bagged as meat and bone meal.

The cook room operator is aided in his work by an end point indicator that sounds a warning horn when the preset cooker temperature has been reached. At this time the renderer draws a sample, lets the cook run for the needed interval and then dumps the cook.

The fat from the pans and the press is pumped from settling sumps into settling tanks and then moves to the new large storage tank located outside. The sumps achieve a primary settling of the fines and are piped so that the tallow is drawn slightly above the bottom.

ODOR CONTROL: Included in the equipment are vapor condensers on each of the cookers and steel hot wells with gas after-burners. The latter units, which are instrument-monitored to use only water during the cook, effectively destroy the major cook odors. Since the plant renders only fresh material and handles it quickly, the odor is negligible, declares Harry Doctorman. After each cook is dumped, the firm sprays the department with an Airkem solution. The hot tallow vapors



FIRST vice president Harry Doctorman stands by graded and bundled hides in the firm's new hide cellar.

have a smell that the chemical can control effectively.

The new hide cellar with its 8,000-hide capacity gives management more leeway with respect to trade and freight, Joe Doctorman says. The hides can be selected more closely and divided into various weight and grade ranges. Management is proud of the care it takes in curing its hides. The firm has developed an acceptance for its hides in the United States and in such faraway export markets as Tokyo.

The firm has added a 500-head cooler which again permits better selection of carcasses for its customers, comments Nathan Levine, second vice president. This new cooler, along with the former sales unit built two years ago, gives the company a cooler capacity of about 1,000 head. The new cooler has extra truck loading stalls to facilitate the shipment of product.

At present, the Salt Lake City concern is adding a new 103-ft. x 40-ft. freezer in which it will store its fancy meats. If the packer can offer the customer a close selection in grade and weight of product desired, the merchandising effort is simplified, Harry Doctorman observes.

Joe Doctorman & Son has added several new Frick compressors to meet the needs of its expanded refrigeration load.

Meat Eater Prints Penance For Past Purloining

Robert Martin, Morgantown, W. Va., had something on his conscience for the past 30 years and a recent decision to divulge his secret found its way to print in the *Wheeling Intelligencer*: "In 1929, while hitching a ride on a Wheeling produce truck, I took a piece of lunch meat from it. I am asking them to forgive me." The ad cost Martin \$1.50.

Federal Meat Inspection Is Granted to 11 Plants

The Meat Inspection Division, U. S. Department of Agriculture, has granted meat inspection to 11 plants. They are:

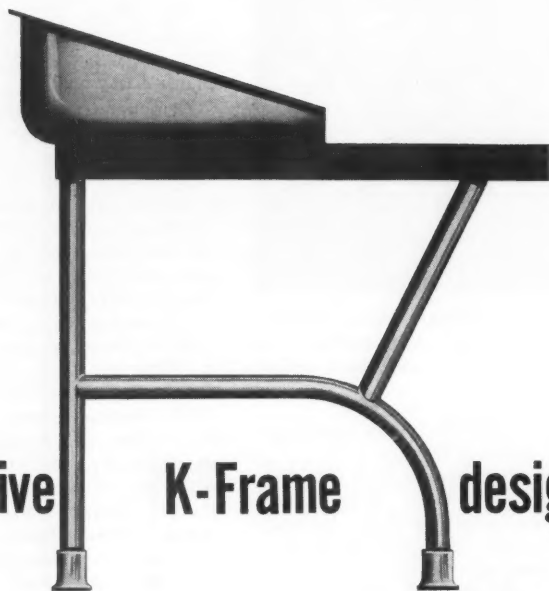
Armour and Company, 4220 S. Kildare st., Chicago 32, Ill.; San Joaquin Packing Co., Jensen and Lassen sts., mail, P. O. Box 487, Kerman, Cal.; M. Brizer & Co., Delaware ave., East Jermyn, Pa.; David Averbach & Co., Moyamensing ave. and Moore st., Philadelphia 48, Pa., and Mrs. Grissom's Salads, Inc., 575 Rosedale ave., Nashville 11.

Also, Safeway Stores, Inc., 4228 S. 72nd st., mail, P. O. Box 931, Omaha 1, Neb.; Colonial Stores, Inc., 3616 Virginia Beach blvd., mail, P. O. Box 480, Norfolk, Va.; Boogaart Meat Products, Inc., 131 E. Fifth st., mail, P. O. Box 495, Concordia, Kans.; Willi-Mar Country Smoked Meat Plant, 507 N. Green st., mail, P. O. Box 66, Lee's Summit, Mo.; Sir Sandwich Systems, Inc., 2488 N. Leavitt st., Chicago 47, Ill., and subsidiary Quik-EE Food Systems, and Lipoff's Wholesale Meats, 814-820 Callowhill st., Philadelphia 23, Pa.

Meat inspection has been withdrawn from Swift & Company, 154 Ninth st., Jersey City 2, N. J., and James B. Gilbert, 1110 Maryland ave., S. W., Washington 4, D. C.

Changes in names of official establishments announced by the MID are: Central Packing Co. of Kansas, 300 Central ave., Kansas City 18, Kans., instead of Central Packing Co., Inc.; John Morrell & Co., 1800 S. Summit st., Arkansas City, Kans., and 100 Meyers ave., Kansas City, Kans., instead of Maurer-Neuer, Inc.; State Fair Provision Co., Inc., 316-330 Callowhill st., Philadelphia 23, Pa., instead of State Fair Provision Co.; Dukeland Packing Co., Inc., P. O. Box 12, Lewes, Del., instead of The Eastern Shore Provision Co.; Carter Packing Co., Inc., P. O. Box 508, Buhl, Ida., instead of Carter Packing Co.; Larose Abattoir, Inc., 300 Johnson ave., Brooklyn 6, N. Y., instead of Bogart Packing Co., Inc.; The Chun King Corp., Jackson, O., instead of Chun King Frozen Foods Corp.; Stokely-Van Camp, Inc., 2822 Glenfield st., mail, P. O. Box 13507, Dallas, Tex., instead of Stokely Foods, Inc.; The Chun King Corp., 200 N. 50th ave., W., mail, P. O. Box 206, Duluth 1, Minn., instead of Chun King Sales, Inc., and Benjamin Finn Co., Inc., 84 Newmarket sq., Rosbury, Boston 18, Mass., instead of American Boneless Beef Corp.

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ALL MEAT . . . output, exports, imports, stocks

Meat Production Up Sharply After the Holiday

Meat production under federal inspection for the week ended July 16, with slaughter augmented by animals withheld from the market during the last holiday period, rose sharply to 420,000,000 lbs. from 353,000,000 lbs. for the short Independence Day week. Volume of production last week ranged also about 7 per cent larger than the 391,000,000 lbs. produced in the corresponding period last year. Slaughter of all meat animals was up sharply for the week and in all instances, except hogs, numbered well above kill during the same week last year. Slaughter of cattle numbered about 54,000 head above the 1959 count, while that of hogs lagged about 63,000 head below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
July 16, 1960	400	236.8	1,115	157.0
July 9, 1960	350	208.2	880	125.4
July 18, 1959	346	207.7	1,178	160.1

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
July 16, 1960	100	13.0	280	13.0	420
July 9, 1960	71	9.2	230	10.4	353
July 18, 1959	91	11.9	247	11.1	391

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
	lbs.	lbs.	lbs.	lbs.
July 16, 1960	1,030	592	247	141
July 9, 1960	1,035	595	250	142
July 18, 1959	1,038	600	240	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil.
	Live	Dressed	Live	Dressed	
July 16, 1960	230	130	94	45	35.6
July 9, 1960	230	130	93	45	28.2
July 18, 1959	231	131	94	45	40.1

U. S. Variety Meats Moving To France In Larger Volume

United States exports of variety meats to France have risen sharply as France has been progressively removing restrictions on the trade. Exports during the first four months of the year amounted to 3,220,000 lbs., compared with 1,482,000 lbs. a year earlier and 4,589,000 lbs. for the whole of 1959.

France liberalized imports of pork livers on January 1 and has permitted greatly increased imports of beef tongues this year. Although France closely controls imports of meat, some products not permitted entry from dollar areas are brought in from other countries.

France is now permitting imports of several meat items from common market countries under special arrangements, but the concessions are not granted other countries, including the U.S. Items permitted entry from common market countries include sausage and similar products, prepared and preserved meats and offals (except pork livers) and fresh or frozen mutton. Although import quotas have been set for each import class, they have not been published.

Meat Prices Work Upward

Meat prices, advancing for the second consecutive week, pushed the average wholesale price index for the week ended July 12 to 98.0 from 96.9 for the previous week, the Bureau of Labor Statistics has reported. The index of wholesale prices at the primary market level rose 0.1 per cent to 119.6 in the same period. The same indexes for the corresponding week last year were 99.8 and 119.4, respectively. These indexes were calculated on the basis of the 1947-49 average of 100 per cent for the same period.

BRITISH BACON SUPPLIES

United Kingdom five-month bacon supplies from various sources for 1958-60 were reported by British meat interests in tons as follows:

	JANUARY-MAY		
	1958	1959	1960
Domestic Prod:			
Great Britain	58,700	64,100	45,400
North Ireland	26,100	27,500	27,400
Total domestic	84,800	91,600	72,800
Imports:			
Denmark	94,600	94,600	117,900
Holland	12,300	8,100	13,400
Irish Rep.	12,400	7,900	7,000
Poland	20,200	20,000	19,700
Sweden	3,900	3,100	4,600
Hungary	0,700	0,800	0,800
Africa	0,900	0,800	0,300
Others	0,100	1,300	2,000
Total imports	145,100	136,600	165,700
TOTAL SUPPLY	229,900	228,200	238,500

Self-Service Meat Stores Up Last Year

While the total number of food stores in the United States declined last year to about 188,100 from 188,700 in 1958, the percentage with self-service meat departments increased to 12.0 from 10.6 the previous year, according to results of a survey reported to the American Meat Institute. The number of chain stores rose to 17,700 in 1959 from 17,100 in 1958. Of their 1959 total, 11,500, or 65.0 per cent, had self-service meat departments. Independent stores suffered "casualties" as their numbers decreased to 170,400 from 171,600 in 1958, but the number with self-service meats rose to 11,000 from 9,800 in 1958. Of the 1959 total, 6.5 per cent had self-service meats compared with 5.7 per cent the previous year.

Number of grocery stores selling meat and stores with 100 per cent self-service meat departments for the years 1951 through 1959 are listed below as follows:

Year	CHAIN STORES			INDEPENDENT STORES			ALL STORES		
	Total	Self Serv. Meat	% Self Serv. of Total	Total	Self Serv. Meat	% Self Serv. of Total	Total	Self Serv. Meat	% Self Serv. of Total
1951	15,000	3,200	21.3%	207,000	2,100	1.0%	222,000	5,300	2.4%
1952	14,000	4,500	32.1	205,000	3,300	1.6	219,000	7,800	3.6
1953	14,000	5,750	41.1	199,600	3,750	1.9	213,600	9,500	4.4
1954	13,640	6,500	47.7	198,100	5,000	2.5	211,740	11,500	5.4
1955	13,640	7,750	56.8	196,000	7,250	3.7	209,640	15,000	7.2
1956	15,000	8,750	58.3	180,000	8,600	4.8	195,000	17,350	8.9
1957	16,300	9,750	59.8	175,500	9,200	5.2	191,800	18,950	9.9
1958	17,100	10,200	59.6	171,600	9,800	5.7	188,700	20,000	10.6
1959	17,700	11,500	65.0	170,400	11,000	6.5	188,100	22,500	12.0

Note: Progressive Grocer estimated that over 50 per cent of the nation's meat sales is now done in self-service meat departments. Stores with self-service meat departments have realized better sales increases than stores of size with clerk-service meat departments.

PROCESSED MEATS . . . SUPPLIES

Seasonal Movement Of Meat From Cold Storage Under Way In June; Outward Shift Below Average

MEATS appear to have begun their seasonal movement out of cold storage, according to the June report by the U.S. Department of Agriculture on cold storage stocks. Aggregate volume of all meats in

above the five-year 1954-59 average of 527,210,000 lbs.

Changes in stocks of all meat reflected the trend, with the beef volume at 140,939,000 lbs. down from 148,295,000 lbs. at the close of May.

U. S. COLD STORAGE MEAT STOCKS, JUNE 30, 1960

	June 30 1960	May 31 1960	June 30 1959	5-Yr. av. 1955-59
Beef, frozen	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, in cure or cured	130,753	138,206	149,000	115,054
Total beef	140,939	148,295	167,832	126,241
Pork, frozen:				
Picnics	17,143	19,812	7,803	*
Hams	72,743	68,784	42,545	*
Other	113,865	130,720	97,340	*
Total pork	104,749	120,535	108,589	*
Total frozen pork	306,500	339,851	156,277	245,183
Pork, in cure or cured:				
D. S. bellies	10,930	11,877	14,635	*
Other D. S. pork	7,220	7,462	8,938	*
Other cure pork	27,427	27,101	33,291	*
Total cure pork	45,577	46,440	56,864	67,949
Total, all pork	354,077	386,291	313,141	313,938
Veal in freezer	7,792	7,848	9,630	10,450
Lamb and mutton in freezer	11,423	9,943	16,614	10,580
Canned meats in cooler	75,850	81,900	74,717	65,991
Total, all meats	590,081	634,277	582,031	527,210

* On June 30, 1960 the government held in cold storage outside of processors' hands, 1,691,000 lbs. of beef and 1,814,000 lbs. of pork. *Not reported separately prior to 1957.

cold storage on June 30 totaled 590,081,000 lbs., or about 44,000,000 lbs. smaller than a month earlier. This decrease was compared with the June 1959 decrease of 64,000,000 lbs. and the average June outward movement of 74,000,000 lbs. However, the closing June volume was about 8,000,000 lbs. larger than a year ago and about 63,000,000 lbs.

Closing June beef inventories were about 27,000,000 lbs. smaller than last year, despite the larger production of the meat this year. However, the June 30 beef volume was well above the 126,241,000-lb. average for the date.

Pork inventories decreased by about 32,000,000 lbs. in June, bringing the closing volume to 354,077,-

000 lbs. The June pork "shrinkage" last year amounted to about 52,000,000 lbs. and the average for the month was about 59,000,000 lbs. Current pork inventories, however, were well above last year's closing June volume of 313,141,000 lbs. and the five-year average of 313,938,000 lbs. Fresh pork, with its volume larger, accounted mostly for the June decrease in the total for the class of meats. Cure pork was down by less than a million pounds.

Changes in stocks of other meats showed veal down slightly, lamb and mutton up moderately and stocks of canned meats also down moderately. Veal inventories were also smaller than on the other dates and below average.

Holdings of lamb and mutton were down by about 5,000,000 lbs. from last year, but above average. Stocks of canned meats were slightly larger than last year, but nearly 10,000,000 lbs. above average.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	July 15 1960	July 8 1960
P.S. lard (a)	6,669,087	6,424,891
P.S. lard (b)		
Dry rendered lard (a)	1,912,033	1,912,033
Dry rendered lard (b)	395,669	513,322
TOTAL LARD	8,976,789	8,850,246

(a) Made since October 1, 1959.

(b) Made previous to October 1, 1959.

DOMESTIC SAUSAGE

Pork sausage, bulk, (crl., lb.)	
1-lb. roll	38 @ 43
Pork saus., sheep casing,	
1-lb. package	53 @ 59
Franks, sheep casing,	
1-lb. package	64 @ 68
Bologna, ring, bulk	48 1/2 @ 55
Bologna, a.c., bulk	36 @ 43
Smoked liver, a.c., bulk	38 @ 46
Polish sausage, self-	
service pack	59 @ 72
Smoked liver, n.c., bulk	47 @ 63
New Eng. lunch spec.	60 @ 67
Olive loaf, bulk	44 1/2 @ 53
Blood and tongue, n.c.	47 1/2 @ 69
Blood, tongue, a.c.	45 1/2 @ 65
Pepper loaf, bulk	44 1/2 @ 64 1/2
Pickle & Pimento loaf	44 @ 53
Bologna, a.c., sliced	
6, 7-oz. pack. doz.	2.61 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.93 @ 4.92
Olive loaf,	
sliced, 6, 7-oz., doz.	2.93 @ 3.84
P.L. sliced, 6-oz., doz.	2.78 @ 4.80
P&P loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	
Cervelat, hog buns	1.06 @ 1.08
Thuringer	84 @ 66
Farmer	89 @ 91
Holsteiner	85 @ 87
Salami, B.C.	98 @ 1.00
Salami, Genoa style	1.10 @ 1.12
Salami, cooked	51 @ 53
Pepperoni	90 @ 92
Sicilian	1.04 @ 1.06
Goteborg	91 @ 93
Mortadella	60 @ 62

CHGO. WHOLESALE SMOKED MEATS

Wednesday, July 20, 1960

Hams, to-be-cooked,	
14/16, wrapped	50
Hams, fully cooked,	
14/16, wrapped	51
Hams, to-be-cooked,	
16/18, wrapped	49
Hams, fully cooked,	
16/18, wrapped	50
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	44
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	43
Bacon, No. 1, sliced 1-lb.	
heat seal, self-service pkg.	55

SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole Ground
Allspice, prime	86
refined	99
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60
Ginger, Jamaica	46
Mace, fancy Banda	3.50
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.82
Paprika, American,	
No. 1	52
Paprika, Spanish,	
No. 1	67
Cayenne pepper	63
Pepper:	
Red, No. 1	56
White	95
Black	79

SAUSAGE CASINGS

(List prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.	1.25 @ 1.35
Clear, 35/38 mm.	1.25 @ 1.35
Clear, 35/40 mm.	1.10 @ 1.25
Clear, 38/40 mm.	1.20 @ 1.35
Not clear, 40 mm./dn	80 @ 85
Not clear, 40 mm./up	90 @ 1.05
Beef weasands:	(Each)
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	16 @ 18
Beef middles:	(Per set)
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2 in.	2.65 @ 2.90
Spec. med. 1 1/2-2 1/2 in.	1.75 @ 2.00
Narrow, 1 1/2 in./dn.	1.15 @ 1.30
Beef bung caps:	(Each)
Clear, 5 in./up	42 @ 46
Clear, 4 1/2 in.	32 @ 36
Clear, 4 1/4 in.	20 @ 22
Clear, 3 1/2 in.	17 @ 19
Beef bladders, salted:	(Each)
7 1/2 inch/up, inflated	21
6 1/2-7 1/2 inch, inflated	12
5 1/2-6 1/2 inch, inflated	14
Pork casings:	(Per hank)
29 mm./down	4.35 @ 5.00
29/32 mm.	4.20 @ 5.00
32/35 mm.	3.00 @ 3.35
35/38 mm.	2.50 @ 2.75
38/42 mm.	2.25 @ 2.50
Hog bungs:	(Each)
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	42 @ 45
Med. prime, 34 in.	29 @ 32
Small prime	16 @ 22
Middles, cap off	72 @ 77
Skip bungs	11 @ 12
Runners, green	15 @ 20

Sheep casings:	(Per hank)
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbls., del. or f.o.b. Chgo.	\$11.58
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.25
Refined standard cane	
gran., delv'd. Chgo.	9.46
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(Lcl., lb.)	Whole Ground
Caraway seed	33
Cominos seed	42
Mustard seed	47
Mustard seed	
yellow Amer.	23
Oregano	17
Coriander,	37
Morocco, No. 1	24
Marjoram, French	54
Sage, Dalmatian,	63
No. 1	59

FRESH MEATS . . . Chicago and outside

CHICAGO July 19, 1960

CARCASS BEEF

Steers, ken. range:	(carlots, lb.)
Choice, 500/600	40 1/2
Choice, 600/700	40 1/2
Good, 500/600	39 1/2
Good, 600/700	38 1/2
Commercial cow	31 1/2
Canner-cutter cow	31

PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	53 @ 54
Tr. loins, 50/70 (cl.)	85 @ 1.05
Sq. chuck, 70/90	34
Armchux, 80/110	32
Ribs, 25/35 (cl.)	62 @ 65
Briskets (cl.)	26 @ 26 1/2
Navel, No. 1	14 @ 14 1/2
Flanks, rough No. 1	16
Choice:	
Hindqtrs., 5/700	51 1/2
Foreqtrs., 5/800	31
Rounds, 70/90 lbs.	48
Tr. loins, 50/70 (cl.)	76 @ 80
Sq. chuck, 70/90	34
Armchux, 80/110	32
Ribs, 25/35 (cl.)	51 @ 53
Briskets (cl.)	49 @ 51
Navel, No. 1	26 @ 26 1/2
Flanks, rough No. 1	14 @ 14 1/2
Good (all wts.):	
Sq. chucks	33 @ 34
Rounds	46 @ 48
Briskets	25 @ 26
Ribs	47 @ 49
Loins, trim'd.	67 @ 69

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs. down	75 @ 80
Cow, 3 1/4 lbs.	85 @ 90
Cow, 4 1/2 lbs.	95 @ 100
Cow, 5 lbs. up	108 @ 114
Bull, 5 lbs. up	108 @ 114

CARCASS LAMB

Prime, 35/45 lbs.	43 1/2 @ 46 1/2
Prime, 45/55 lbs.	43 1/2 @ 46 1/2
Prime, 55/65 lbs.	43 1/2 @ 46 1/2
Choice, 35/45 lbs.	43 1/2 @ 45 1/2
Choice, 45/55 lbs.	43 1/2 @ 46 1/2
Choice, 55/65 lbs.	43 1/2 @ 45 1/2
Good, all wts.	40 @ 45

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 19	San Francisco July 19	No. Portland July 19
FRESH BEEF (Carcass):			
STEER:			
Choice, 5-600 lbs.	\$42.50 @ 45.00	\$45.00 @ 46.00	\$44.50 @ 46.50
Choice, 6-700 lbs.	42.00 @ 44.00	43.00 @ 45.00	43.50 @ 46.00
Good, 5-600 lbs.	40.00 @ 43.00	42.00 @ 43.00	43.00 @ 44.00
Good, 6-700 lbs.	38.00 @ 40.00	41.00 @ 42.00	42.50 @ 43.00
Stand., 3-600 lbs.	38.00 @ 40.00	38.00 @ 42.00	38.00 @ 40.00
COW:			
Commercial, all wts.	32.00 @ 35.00	34.00 @ 35.00	34.00 @ 36.00
Utility, all wts.	31.00 @ 33.00	29.00 @ 31.00	32.00 @ 35.00
Canner-cutter	27.00 @ 31.00	26.00 @ 29.00	29.00 @ 32.00
Bull, util. & com'l.	37.00 @ 41.00	36.00 @ 38.00	39.00 @ 41.00
FRESH CALF:			
Choice, 200 lbs./down	(Skin-off) 48.00 @ 52.00	(Skin-off) None quoted	(Skin-off) 44.00 @ 50.00
Good, 200 lbs./down	47.00 @ 51.00	43.00 @ 46.00	42.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	(Spring) 41.00 @ 43.00	(Spring) 40.00 @ 44.00	(Spring) 40.50 @ 42.50
Prime, 55-65 lbs.	41.00 @ 43.00	40.00 @ 42.00	40.50 @ 42.50
Choice, 45-55 lbs.	41.00 @ 43.00	40.00 @ 44.00	40.50 @ 42.50
Choice, 55-65 lbs.	38.00 @ 41.00	40.00 @ 42.00	40.50 @ 42.50
Good, all wts.	37.00 @ 41.00	37.00 @ 41.00	39.00 @ 41.00
FRESH PORK (Carcass)	(Packer style)	(Shipper style)	(Shipper style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	29.00 @ 31.00
LOINS:			
8-10 lbs.	50.00 @ 54.00	58.00 @ 60.00	53.00 @ 57.50
10-12 lbs.	50.00 @ 54.00	60.00 @ 62.00	53.00 @ 57.50
12-16 lbs.	50.00 @ 54.00	52.00 @ 58.00	53.00 @ 57.50
PICNICS:			
4-8 lbs.	(Smoked) 30.00 @ 36.00	(Smoked) 30.00 @ 34.00	(Smoked) 32.00 @ 36.00
HAMS:			
12-16 lbs.	44.00 @ 52.00	48.00 @ 52.00	49.00 @ 54.00
16-18 lbs.	44.00 @ 51.00	46.00 @ 50.00	48.00 @ 52.00

THE NATIONAL PROVISIONER, JULY 23, 1960

BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	32
Tongues, No. 2, 100's	30 1/2 @ 31
Hearts, regular, 100's	18 1/2 a
Livers, regular, 35/50's	18 1/2
Livers, selected, 35/50's	30 1/4 n
Tripe, cooked, 100's	8 n
Tripe, scalded	5 1/2
Lips, unscalded, 100's	12 3/4
Lips, scalded, 100's	14 3/4
Melts	5 1/4
Lungs, 100's	5 3/4
Udders, 100's	4 3/4 n

FANCY MEATS

Beef tongues, (lb.)	
corned, No. 1	36
corned, No. 2	34
Veal breads, 6/12-oz.	127
12-oz. up	147
Calf tongues, 1-lb./dn.	28

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat, (lb.)	
barrels	44
Bull meat, boneless, barrels	47
Beef trimmings, 75/85%, barrels	34 1/2
85/90%, barrels	38
Boneless chucks, barrels	44
Beef cheek meat, trimmed, barrels	35
Beef head meat, bbls.	30 1/2 n
Veal trimmings, boneless, barrels	45

VEAL SKIN-OFF

(Lcl., lb.)	
Prime, carcass, 90/120	51 @ 52
Prime, carcass, 120/150	50 @ 52
Choice, carcass, 90/120	47 @ 48
Choice, carcass, 120/150	46 @ 48
Good, carcass, 90/150	43 @ 45
Commercial, 90/190	37 @ 39
Utility, carcass, 90/190	33 @ 35
Cull carcass, 60/120	31 @ 33

BEEF HAM SETS

Insides, 12/up, lb.	53
Outsides, 8/up, lb.	50 @ 51
Knuckles, 7 1/2/up, lb.	52

n-nominal, b-bld, a-asked

NEW YORK July 19, 1960

CARCASS BEEF AND CUTS

Prime steer:	(lcl., lb.)
Carcass, 6/800	45 @ 47
Hinds, 6/700	60 @ 64
Hinds, 7/800	58 @ 62
Rounds, cut across, flank off	49 @ 56
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	88 @ 110
Short loins, trim.	115 @ 145
Flanks	17 @ 19
Ribs	35 @ 66
Arm chucks	35 @ 38
Briskets	29 @ 37
Plates	16 @ 18

Choice steer:	
Carcass, 6/700	43 @ 45
Carcass, 7/800	42 @ 44
Carcass, 8/900	41 1/2 @ 43
Hinds, 6/700	54 @ 57
Hinds, 7/800	53 @ 56
Rounds, cut across, flank off	48 @ 54
Rds., dia. bone, f.o.	50 @ 55
Short loins, untrim.	64 @ 70
Short loins, trim.	90 @ 105
Flanks	16 1/2 @ 19
Ribs	49 @ 57
Arm chucks	33 1/2 @ 37
Briskets	28 @ 35
Plates	15 @ 18

Good steer:	
Carcass, 5/600	41 @ 42 1/2
Carcass, 6/700	40 @ 41
Hinds, 6/700	52 @ 55
Hinds, 7/800	52 @ 54
Rounds, cut across, flank off	47 @ 53
Rds., dia. bone, f.o.	48 @ 54
Short loins, untrim.	59 @ 65
Short loins, trim.	75 @ 80
Flanks	16 1/2 @ 19
Ribs	48 @ 54
Arm chucks	29 @ 34

PHILA. FRESH MEATS

July 20, 1960

PRIME STEER:	(lcl., lb.)
Carcass, 5/700	None qtd.
Carcass, 7/900	None qtd.
Rounds, flank off	54 @ 56
Loins, full, untr.	69 @ 73
Loins, full, trim.	None qtd.
Ribs, 7-bone	62 @ 66
Armchux, 5-bone	37 @ 39
Briskets, 5-bone	25 @ 30
CHOICE STEER:	
Carcass, 5/700	44 @ 45 1/2
Carcass, 7/900	43 1/2 @ 44 1/2
Rounds, flank off	52 @ 57
Loins, full, untr.	57 @ 63
Loins, full, trim	71 @ 79
Ribs, 7-bone	52 @ 58
Armchux, 5-bone	36 @ 39
Briskets, 5-bone	25 @ 30
GOOD STEER:	
Carcass, 5/700	42 @ 43
Carcass, 7/900	42 @ 43
Rounds, flank off	51 @ 54
Loins, full, untr.	52 @ 57
Loins, full, trim.	66 @ 71
Ribs, 7-bone	50 @ 54
Armchux, 5-bone	35 @ 37
Briskets, 5-bone	24 @ 29
COW CARCASS:	
Comm'l. 350/700	34 1/2 @ 36 1/2
Utility 350/700	34 @ 36
Can-cut 350/700	34 @ 35 1/2
VEAL CARC.: 60/90 lbs.	Choice Good
90/120 lbs.	n.q. 43 @ 45
120/150 lbs.	48 @ 50 44 @ 46
LAMB CARC.: Prime	
35/45 lbs.	48 @ 51 48 @ 51
45/55 lbs.	46 @ 51 46 @ 51
55/65 lbs.	46 @ 48 46 @ 48

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	137
12-oz./up	157
Beef livers, selected	36
Beef kidneys	23
Oxtails, 3/4-lb. frozen	16

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	55 @ 58
Prime, 120/150	53 @ 56
Choice, 30/120	49 @ 55
Choice, 120/150	48 @ 54
Good, 60/90	43 @ 47
Good, 120/150	45 @ 49
Choice calf, all wts.	40 @ 44
Good calf, all wts.	38 @ 42

CARCASS LAMB

(Lcl., lb.)	
Prime, 35/45	47 @ 49
Prime, 45/55	45 @ 48
Prime, 55/65	44 @ 46
Choice, 35/45	46 @ 49
Choice, 45/55	45 @ 47
Choice, 55/65	43 @ 46
Good, 35/45	43 @ 46
Good, 45/55	43 @ 46
Good, 55/65	43 @ 46
(Carlots, lb.)	
Choice, 35/45	44 @ 47
Choice, 45/55	43 @ 45
Choice, 55/65	42 @ 44

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	42 @ 44
Steer, choice, 7/800	41 @ 43
Steer, choice, 8/900	41 @ 42
Steer, good, 6/700	40 1/2 @ 41
Steer, good, 7/800	40 @ 41
Steer, good, 8/900	39 @ 40

Phila., N. Y. Fresh Pork

PHILADELPHIA: (local, lcl. lb.)	
Reg., loins, 8/12	49 @ 51
Reg., loins, 12/16	47 @ 54
Boston Butts 4/8	37 @ 40
Spareribs, 3-b/dn.	44 @ 48
Skinned Hams, 10/12	44 @ 47
Skinned Hams, 12/14	43 @ 47
Picnics, S. S. 4/6	28 @ 32
Picnics, S. S. 6/8	27 @ 31
Bellies, 10/14	28 @ 31
NEW YORK: (Box lots, lb.)	
Reg., loins, 8/12	48 @ 54
Reg., loins, 12/16	47 @ 50
Hams, sknd., 12/16	43 @ 48
Boston butts, 4/8	38 @ 42
Regular picnics, 4/8	28 @ 32
Spareribs, 3/dn	44 @ 53

CHGO. FRESH PORK AND PORK PRODUCTS

July 19, 1960

Hams, skinned, 10/12	41
Hams, skinned, 12/14	40 1/2
Hams, skinned, 14/16	41
Picnics, 4/6 lbs.	27
Picnics, 6/8 lbs.	25
Pork loins, boneless	55
Shoulders, 16/dn.	31
(Job lots, lb.)	

Pork livers	12 @ 12 1/2
Tenderloins, fresh, 10's	72 @ 75
Neck bones, bbls.	8 1/2
Feet, s.c., bbls.	7 1/2

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)

Omaha, July 20, 1960	
Choice steer, 6/700	\$39.25 @ 39.75
Choice steer, 7/800	38.75 @ 39.25
Choice steer, 8/900	37.75 @ 38.25
Good steer, 6/800	37.25 @ 37.75
Choice heifer, 5/700	39.25 @ 39.75
Cow, C-C & util.	30.00 @ 30.50
Pork loins, 8/12	43.75 @ 44.50
Boston butts, 4/8	35.00 @ 35.50
Hams, Sk. 12/16	40.00 @ 40.50
Lamb, Ch. & pr. 55/dn	40.25 @ 41.25
Denver, July 20, 1960	
Choice steer, 6/700	39.25 @ 40.00
Choice steer, 7/800	38.75 @ 39.50
Choice heifer, 5/700	38.75 @ 39.50
Cow, utility	29.00 @ 30.00

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 20, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
39½	10/12	39½		27½	6/8	27½	
39½ @ 40	12/14	39½n		29	8/10	29	
40	14/16	40		30½	10/12	30½	
39½	16/18	39½		30½n	12/14	30	
38½	18/20	38½		29	14/16	29	
35½	20/22	35½		27½	16/18	27½	
34	22/24	34		26½	18/20	26½	
33½	24/26	33½		D.S. BRANDED BELLIES (CURED)			
33½	25/30	33½		n.q.	20/25	24n	
32	25/up, 2s in	32		n.q.	25/30	24n	
				G.A. froz., fresh		D.S. Clear	
				24	20/25	23n	
				25b	25/30	23n	
				17b	30/35	17n	
				17b	35/40	17n	
				14b	40/50	13n	
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
26	4/6	26		7½n	6/8	8n	
24	6/8	24		8n	8/10	8½n	
23½	8/10	23½		8½n	10/12	9	
23½	10/12	23½		9n	14/16	10n	
21½	f.f.a. 8/up 2's in	21½		11n	16/18	12n	
22	fresh 8/up 2's in	n.q.		11n	18/20	12n	
				11n	20/25	12½n	
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
46 @ 47	Loins, 12/dn	44½		19½	Sq. Jowls, boxed	n.q.	
44 @ 45	Loins, 12/16	43½a		15	Jowl Butts, loose	16n	
38	Loins, 16/20	37		16n	Jowl Butts, boxed	n.q.	
31	Loins, 20/up	30					
36½ @ 37	Butts, 4/8	34					
33½	Butts, 8/12	32½					
32½	Butts, 8/up	31½					
43 @ 44	Ribs 3/dn	39½ @ 40					
31	Ribs 3/5	30½					
22	Ribs 5/up	22					

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, JULY 15, 1960

	Open	High	Low	Close
July	11.15	11.75	11.15	11.75a
Sept.	10.50	10.62	10.50	10.57
Oct.	10.62	10.67	10.62	10.62
Nov.				10.65b
Dec.	11.25	11.25	11.22	11.22a
Jan.				11.05b

Sales: 3,280,000 lbs.

Open interest at close, Thurs., July 14: July, 50; Sept., 500; Oct., 193; Nov., 78; Dec., 31; and Jan., 7 lots.

MONDAY, JULY 18, 1960

	Sept.	Oct.	Nov.	Dec.	Jan.
Sept.	10.60	10.65	10.55	10.65a	
Oct.	10.65	10.77	10.65	10.77	
Nov.	10.70	10.77	10.70	10.77	
Dec.	11.25	11.37	11.25	11.37	
Jan.					11.07b

Sales: 2,000,000 lbs.

Open interest at close, Fri., July 15: Sept., 503; Oct., 191; Nov., 78; Dec., 33; and Jan., 7 lots.

TUESDAY, JULY 19, 1960

	Sept.	Oct.	Nov.	Dec.	Jan.
Sept.	10.67	10.70	10.60	10.60a	
Oct.	10.80n	10.80	10.70	10.70	
Nov.	10.82	10.82	10.70	10.70a	
Dec.	11.40	11.40	11.32	11.32a	
Jan.					11.15a

Sales: 2,240,000 lbs.

Open interest at close, Mon., July 18: Sept., 510; Oct., 193; Nov., 84; Dec., 36; and Jan., 7 lots.

WEDNESDAY, JULY 20, 1960

	Sept.	Oct.	Nov.	Dec.	Jan.
Sept.	10.60	10.65	10.60	10.62b	
Oct.	10.72	10.72	10.72	10.72b	
Nov.	10.72	10.75	10.70	10.75	
Dec.	11.32	11.35	11.32	11.35	
Jan.					11.15b

Sales: 1,000,000 lbs.

Open interest at close, Tues., July 19: Sept., 514; Oct., 190; Nov., 83; Dec., 49; and Jan., 7 lots.

THURSDAY, JULY 21, 1960

	Sept.	Oct.	Nov.	Dec.	Jan.
Sept.	10.70	10.82	10.70	10.82	
Oct.	10.82	10.90	10.82	10.90b	
Nov.	10.80	10.85	10.80	10.85	
Dec.	11.42	11.50	11.42	11.50	
Jan.					11.25b

Sales: 2,800,000 lbs.

Open interest at close, Wed., July 20: Sept., 514; Oct., 190; Nov., 86; Dec., 50; and Jan., 7 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JULY 15, 1960

	Open	High	Low	Close
July				9.85a
Sept.				9.95b

Sales: none.
Open interest at close, Thurs., July 14: July, none; and Sept., 65 lots.

MONDAY, JULY 18, 1960

	Sept.	Oct.
Sept.		9.95n
Oct.		

Sales: none.
Open interest at close, Fri., July 15: Sept., 65; and Oct., no lots.

TUESDAY, JULY 19, 1960

	Sept.	Oct.
Sept.		9.95n
Oct.		

Sales: none.
Open interest at close, Mon., July 18: Sept., 65; and Oct., no lots.

WEDNESDAY, JULY 20, 1960

	Sept.	Oct.
Sept.		10.00b
Oct.		

Sales: none.
Open interest at close, Tues., July 19: Sept., 65; and Oct., no lots.

THURSDAY, JULY 21, 1960

	Sept.	Oct.
Sept.		10.10b
Oct.		

Sales: none.
Open interest at close, Wed., July 20: Sept., 65; and Oct., no lots.

MONTHLY RATIO

Hog and corn prices basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

	B&G	Corn	Hog-Corn
	Cwt.	Bu.	Ratios
June 1960	16.89	\$1.200	14.1
May 1960	16.09	1.207	13.3
June 1959	16.18	1.289	12.6

MARGIN SHIFTS UNEVEN THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Bearish tendencies plagued trading on the smaller lean cuts of pork this week just enough to bring about a broadening in those minus margins. On the other hand, with the market on most of the other cuts improved over last week, the minus margins on the two heavier classes of hogs scored small gains.

	-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
	Value		Value		Value	
	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
	alive	fin. yield	alive	fin. yield	alive	fin. yield
Lean cuts	\$12.09	\$17.53	\$11.67	\$16.51	\$10.96	\$15.45
Fat cuts, lard	4.96	7.15	5.10	7.23	4.62	6.51
Ribs, trimms., etc.	2.10	3.04	1.89	2.71	1.73	2.45
Cost of hogs	18.00		18.04		17.63	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.31		2.10		1.89	
TOTAL COST	20.39	29.55	20.22	28.68	19.60	27.61
TOTAL VALUE	19.15	27.72	18.66	26.45	17.31	24.41
Cutting margin	-1.24	-1.83	-1.56	-2.23	-2.29	-3.20
Margin last week	-1.06	-1.59	-1.66	-2.32	-2.32	-3.25

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	July 19	July 19	July 19
1-lb. cartons	14.75 @ 17.00	16.00 @ 17.00	13.50 @ 15.50
50-lb. cartons & cans	13.50 @ 16.00	16.00 @ 16.50	None quoted
Tierces	12.75 @ 14.00	15.00 @ 16.00	12.00 @ 14.00

PACKERS' WHOLESALE

LARD PRICES

Wednesday, July 20, 1960

	Refined lard, drums, f.o.b. Chicago	Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	Kettle rendered, 50-lb. tins, f.o.b. Chicago	Leaf, kettle rendered, drums, f.o.b. Chicago	Lard flakes	Standard shortening	North & South, delivered	Hydrogenated shortening	N. & S., drums, del'vd.
	\$13.25	12.75	14.25	14.25	14.00		18.25		18.50

WEEK'S LARD PRICES

	P.S. or D.R. cash	Dry Ref. rend. loose tins	50-lb. tins
	(Bd. Trade)	(Open Mkt.)	(Open Mkt.)
July 15	11.70n	9.62	12.00n
July 18	11.70n	9.62	12.00n
July 19	11.70n	9.75	12.00n
July 20	11.70n	9.87	12.25n
July 21	11.70n	10.00	12.25n

Note: added 1/2¢ to all prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended July 16, 1960 was 14.4, the U. S. Department of Agriculture has reported. This ratio compared with the 14.3 ratio for the preceding week and 11.1 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.211, \$1.206 and \$1.276 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, July 20, 1960

	Crude cottonseed oil, f.o.b. Valley	Southwest	Texas	Corn oil in tanks, f.o.b. mills	Soybean oil, f.o.b. Decatur	Coconut oil, f.o.b. Pacific Coast	Peanut oil, f.o.b. mills	Cottonseed foots, Midwest, West Coast	East	Soybean foots, midwest
	10½n	none quoted	9% @ 9½n	11½n	8½n	12½n	16½n	1½	1½	1½

OLEOMARGARINE

Wednesday, July 20, 1960

	White domestic vegetable, 30-lb. cartons	Yellow quarters, 30-lb. cartons	Milk churned pastry, 750-lb. lots, 30's	Water churned pastry, 750-lb. lots, 30's	Bakers, drums, tons
	22	24½	23½	22½	17½ @ 18½

OLEO OILS

	Prime oleo stearine, bags	Extra oleo oil (drums)	Prime oleo oil (drums)
	10½	15 @ 15½	14½ @ 14¾

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
July 15-July, 11.57-55; Sept., 11.56-57; Oct., 11.46; Dec., 11.39; Mar., 11.49b; May, 11.52b-55a; July, 11.50b; and Sept., 11.50b.
July 18-Sept., 11.56; Oct., 11.49; Dec., 11.40; Mar., 11.50; May, 11.46b-53a; July, 11.50b; and Sept., 11.50b.
July 19-Sept., 11.53b-54a; Oct., 11.46b-47a; Dec., 11.37b-39a; Mar., 11.46b-49a; May, 11.46b-50a; July, 11.50b; and Sept., 11.50b.
July 20-Sept., 11.46; Oct., 11.40b-42a; Dec., 11.28b-34a; Mar., 11.40b-46a; May, 11.40b-48a; July, 11.47b; and Sept., 11.40b.
July 21-Sept., 11.48; Oct., 11.44-45; Dec., 11.38; Mar., 11.47b-49a; May, 11.47b-49a; July, 11.50b; and Sept., 11.45b.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, July 20, 1960

BLOOD

Unground, per unit of ammonia, bulk 4.25@ 4.50n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 4.75@ 5.00n
Med. test 4.50@ 4.75n
High test 4.25@ 4.50n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$72.50@ 80.00
50% meat, bone scraps, bulk .. 70.00
60% digester tankage, bagged .. 70.00@ 80.00
60% blood meal, bagged 67.50@ 70.00
80% blood meal, bagged 100.00@125.00
Steam bone meal, 50-lb. bags (specially prepared) 95.00
60% steam bone meal, bagged .. 70.00@ 75.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) *4.50
Hoof meal, per unit ammonia 16.75@ 7.00

DRY RENDERED TANKAGE

Low test, per unit protein 1.30n
Medium test, per unit prot. 1.20@ 1.25n
High test, per unit prot. 1.10@ 1.15n

GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton 13.50
Jaws, feet (non-gel), ton 1.00@ 3.00
Trim bone, ton 3.00@ 7.00
Pigskins (gelatine), lb. 7 1/2
Pigskins (rendering) piece 7 1/2@ 12 1/2

ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton 80.00@ 85.00
Winter coll, dried, mid-west, ton 70.00@ 75.00
Cattle switches, piece 1 1/2@ 3
Summer processed (Apr.-Oct.) gray, lb. 13@ 14
*Del. mid-west, idel. mid-east, n-nom., a-asked

TALLOWs and GREASES

Wednesday, July 20, 1960

There was a light, scattered trading in the inedible tallow and grease market towards the end of last week. A fair to good movement of choice white grease, all hog, was noted at 7¢, c.a.f. East. Yellow grease traded moderately at 4 3/8¢ and at 4 1/2¢, c.a.f. Chicago. The same material also encountered limited inquiry in the East at 5 1/4@5 3/8¢, c.a.f., depending on quality of stock involved. Most offerings of choice white grease, all hog, were at 6 1/4¢, c.a.f. Chicago.

Action was limited on Monday of the new week and, while some demand was apparent at steady prices, sellers indicated firmer ideas and were asking a fraction over last paid levels. A few tanks of bleachable fancy tallow sold at 5 3/8¢, c.a.f. Chicago. Special tallow was bid at 4 3/4¢, c.a.f. Chicago, and prime tallow was bid at 5¢, c.a.f. Chicago. Yellow grease was listed at 4 3/8@4 1/2¢, c.a.f. Chicago, depending on stock involved. The eastern and gulf

markets were dull, with no action of any consequence. Choice white grease, all hog, depending on material involved, was steady at 6 1/8@6 1/4¢, c.a.f. Chicago. Edible tallow met some inquiry at 9 3/8¢, Chicago basis, while offerings were held at 9 3/4¢. Depending on points involved, the f.o.b. River market was pegged at 8 7/8@9¢.

Tuesday, sellers still maintained slightly higher ideas, while demand was scattered. Bleachable fancy tallow sold in a fair way at 5 3/8¢, c.a.f. Chicago, with some reports heard that up to 5 1/2¢ was possible for very top material and shipment considered. Special tallow was bid at 4 3/4¢, c.a.f. Chicago, with 4 7/8¢ possible for the best stock. Choice white grease, all hog, was bid at 7¢, c.a.f. East, against 7 1/8@7 1/4¢ offering in Chicago, interest was noted at 6 1/8@6 1/4¢, c.a.f. basis. As to quality, yellow grease was bid at 4 3/8@4 1/2¢, c.a.f. Chicago. Eastern and gulf demand for inedibles was rather limited. A tank of edible tallow sold 9 1/2¢, c.a.f. Chicago, and several tanks sold at 9 3/4¢ c.a.f. nearby outside point, prompt shipment. Offer-

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... or contact your local
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ings at River points were held at 9¢, f.o.b. basis, and slightly higher.

At midweek, special tallow was again bid at 4¾@4⅞¢, c.a.f. Chicago, quality considered. The same material was bid at 5¼¢, c.a.f. East, against 5⅝¢ offerings. No. 1 tallow met interest at 4½¢, c.a.f. Chicago, but it was held fractionally higher. The lower grades met only very mild demand as interest centered on top material. Eastern demand was fair, with some call for choice white grease, all hog, at 7¢. Offerings were at 7⅞@7¼¢, c.a.f. basis. Locally, choice white, all hog, was reported firm at 6¼¢, c.a.f. As to quality, bleachable fancy tallow was bid at 5⅝@5½¢, c.a.f. Chicago.

TALLOW: Wednesday's quotations: edible tallow, 9¢ f.o.b. River and 9½@9¾¢, Chicago basis; original fancy tallow, 5⅝¢; bleachable fancy tallow, 5⅝@5½¢; prime tallow, 5@5⅞¢; special tallow, 4¾@4⅞¢; No. 1 tallow, 4½¢, and No. 2 tallow, 4¢ c.a.f. Chicago.

GREASES: Wednesday's quotations: choice white grease, all hog, 6¼¢; B-white grease, 4¾¢; yellow grease, 4⅜@4½¢, and house grease, 4⅜@4¼¢, c.a.f. Chicago.

EASTERN BY-PRODUCTS

New York, July 20, 1960

Dried blood was quoted today at \$4 per unit of ammonia. Wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

Soap Promotion In Japan Increases U. S. Tallow Exports

A promotion program to increase the use of soap in Japan was responsible for an 11 per cent increase over the previous year, according to the National Renderers Association. The promotion was jointly sponsored by the association, the Foreign Agricultural Service and the All-Japan Soap Association. The Japanese soap industry is a large user of United States tallow.

It was reported that about 41 per cent of the population of Japan lives on farms and in small fishing communities, also that per capita consumption of soap among rural people is not half as large as it is among the urban dwellers. The current promotion is being directed at increasing consumption in the rural areas of the country.

Meyer O. Sigal of NRA, during a recent visit to Japan, inspected incoming shipments of tallow from the U.S. to gain information that might lead to more efficient methods of shipping and handling.

CHICAGO HIDES

Wednesday, July 20, 1960

BIG PACKER HIDES: About 100,000 hides sold last week, including inside bookings by packers to their tanning subsidiaries. Heavy native steers and cows moved well at steady prices, while branded steers were cut ½¢ and more were available at the close of the week at the lower price of 12¢, paid for butt-brands and 10½¢ for Colorados. Some heavy Texas steers also sold last week at 11¢.

Monday found the market still soft and a fair volume of trading took place. On Tuesday, about 50,000 pieces moved at lower prices. Heavy native steers sold at 13½¢, River and at 14¢, low freight point. Butt-brands declined ½¢ at 11½¢ and Colorados declined to 10¢. A car of River light native cows sold ½¢ lower at 18¢. Heavy native cows and branded cows were bid mostly 1¢ lower.

At midweek, a large producer sold heavy native cows 1¢ lower at 15¢, River points and Northern branded cows sold at 12½¢, also 1¢ under last movement by big packers. Other trading involved River light and ex-light native steers at 18¢ and 19½¢, respectively, 1¢ under previous trades. Trading for the week was estimated at 70,000 to 75,000 pieces.

SMALL PACKER AND COUNTRY HIDES: Trading in the Midwestern small packer hide market was light this week. Midwestern 50/52-lb. allweights were quoted at 14½@15¢ nominal, while 60/62's were available at 11½@12¢. There was limited action in country hides also, with 50/52-lb. locker-butcher held at 11½@12¢, f.o.b. shipping points. Buyers' ideas were said to be about ½¢ to 1¢ lower. The 50/52 renderers were steady at 10½@11¢, while No. 3's were quoted at 8@8½¢, f.o.b. country points. Good and choice Northern horsehides were quoted at 8.00@8.50 and ordinary lots at 6.00@6.50.

CALFSKINS AND KIPSKINS: While last actual trading on Northern light calf by a big packer was at 52½¢ and on heavy calf at 58¢, St. Paul and at 56¢, Milwaukee, a small packer sold the same selections down to 47½¢. Some Southwestern overweight kips recently sold down to 34¢, with River's obtainable at 35½¢. Regular slunks were bid at 35¢ to 50¢ less. Small packer allweight calf was slow and quoted at 39@40¢ nominal, as were allweight kips at 32@33¢. Country allweight calf was reported available

at 22@24¢ and allweight kips at 18@20¢ per lb.

SHEEPSKINS: Occasional movement of Northern-River No. 1's shearlings was noted at 1.30@1.40 and on Southwestern's at 1.65@1.75. No. 2's were pegged at .90@1.00 on Northern-River stock. Southwestern's were last reported at 1.15. No. 3's sold mostly at .50@.60. Little trading took place in fall clips as Northern-Rivers sold at 2.25@2.30. Southwestern's were nominal at 2.50. Full wool dry pelts moved slowly at .22. Pickled lamb skins were steady at 9.50@10.00. July lamb pelts last sold at 1.60@1.70.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, July 20, 1960	Cor. date 1959
Lgt. native steers	..18	@18½	26½
Hvy. nat. steers	..13½	@14	23 @23½
Ex. lgt. nat. steers	..19½		28½
Butt brand. steers	..11½		21½
Colorado steers	..10		20½
Hvy. Texas steers	..11n		21n
Light Texas steers	..16n		25n
Ex. lgt. Texas steers	..17½n		27n
Heavy native cows	..15	@15½	26½ @27
Light nat. cows	..17	@18n	28½ @29½
Branded cows	..12½	@13	24½ @26n
Native bulls	..10	@10½n	19 @19½n
Branded bulls	..9	@9½n	18 @18½n
Calfskins:			
Northern, 10/15 lbs.	..57½n		72½n
10 lbs. down	..47½n		85n
Kips, Northern native,			
15/25 lbs.	..40n		55n

SMALL PACKER HIDES

60/62-lb. avg.	..11½	@12n	21 @22n
50/52-lb. avg.	..14½	@15n	24½ @25½

SMALL PACKER SKINS

Calfskins, all wts.	..39	@40n	56 @60n
Kipskins, all wts.	..32	@33n	44 @46n

SHEEPSKINS

Packer shearlings:			
No. 1	..1.30	@1.40	2.00 @2.25
No. 2	..90	@1.00	1.00 @1.25
Dry Pelts	..22		.20n
Horsehides, untrim.	..8.00	@8.50n	12.00 @12.50n
Horsehides, trim.	..8.00n		11.50 @12.00n

N. Y. HIDE FUTURES

Friday, July 15, 1960				
	Open	High	Low	Close
July	14.85b	14.85	14.85	14.85b-.95a
Oct.	15.07	15.07	15.00	15.05
Jan.	15.00b	15.15	15.08	15.15
Apr.	15.00b	15.25	15.25	15.25
July	15.10b	15.30b-.35a
Sales: 24 lots.				
Monday, July 18, 1960				
July	14.75b	14.75	14.75	14.75b-.81a
Oct.	15.10-09	15.10	15.05	15.05
Jan.	15.00b	15.05	15.05	15.05b-.10a
Apr.	15.15b	15.15b-.25a
July	15.20b	15.15b-.40a
Sales: 15 lots.				
Tuesday, July 19, 1960				
July	14.70b	14.75	14.70	14.60b-.67a
Oct.	14.95b	15.00	14.90	14.92
Jan.	15.00b	15.00	14.95	14.95
Apr.	15.05b	15.00b-.20a
July	15.05b	15.00b-.30a
Sales: 26 lots.				
Wednesday, July 20, 1960				
July	14.60b	14.61	14.60	14.56b-.60a
Oct.	14.88b	14.88	14.86	14.87-86
Jan.	14.92b	14.95	14.90	14.90
Apr.	15.00b	15.04	15.04	14.93b-15.00a
July	15.05b	14.98b-15.20a
Sales: 28 lots.				
Thursday, July 21, 1960				
July	14.45b	14.50	14.35	14.25b-.35a
Oct.	14.85-85	14.85	14.53	14.60-61
Jan.	14.80b	14.85	14.63	14.65
Apr.	14.83b	14.90	14.75	14.75
July	15.00b	15.00	14.90	14.80b-15.00a
Sales: 106 lots.				

THE NATIONAL PROVISIONER, JULY 23, 1960

LIVESTOCK MARKETS... Weekly Review

Livestock Dealers Adopt Business Practices Code At Their First Annual Marketing Congress

Formal adoption of a livestock dealers code of business practices was featured at the recent first annual convention of the National Livestock Dealers Association during the 1960 Livestock Marketing Congress in Lexington, Ky.

Commenting on the adoption of the group's new code, president C. F. Augustine said, "We look upon this as a far-reaching step in our business and something which will bring lasting benefits in many ways.

"Through such a code," the NLDA leader explained, "the association hopes to properly identify the business, place a stamp of integrity and honesty to all livestock purchase and sales transactions carried out on such standards and establish a widely recognized, high level of commercial honor in livestock transactions.

"Most important," Augustine emphasized, "we seek the best means to insure adherence to the code which we have adopted."

Members also voted to continue their trade practices conference procedure with officials of the USDA.

Under 1958 amendments to the Packers and Stockyards Act, about 25,000 livestock dealers became subject to provisions of the act relating to trade practices, registration and bonding. This extended coverage of the federal statute relating to livestock marketing resulted in the organization of the NLDA.

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during June, 1960 and 1959, with cumulative totals for the six-month periods, was reported as follows:

	CATTLE		HOGS	
	1960	1959	1960	1959
January	1,564,384	1,440,819	6,516,333	5,884,657
February	1,436,803	1,219,323	5,841,062	5,686,088
March	1,576,941	1,334,418	6,116,138	5,732,866
April	1,411,633	1,433,231	5,571,122	5,651,900
May	1,605,641	1,412,043	5,483,058	4,969,554
June	1,691,903	1,473,051	5,086,245	4,901,694
July		1,556,888		5,184,157
August		1,449,511		4,977,321
September		1,539,168		5,767,379
October		1,586,135		6,646,367
November		1,464,910		6,337,172
December		1,552,143		6,968,083

	CALVES		SHEEP	
	1960	1959	1960	1959
January	413,350	424,272	1,236,564	1,322,228
February	388,848	376,753	1,076,026	1,079,819
March	481,727	423,088	1,087,886	1,143,432
April	394,150	405,652	1,054,106	1,100,519
May	378,098	357,844	1,109,721	1,017,206
June	396,897	365,752	1,136,793	1,056,257
July		381,966		1,106,992
August		359,460		1,010,236
September		415,026		1,177,359
October		471,247		1,200,119
November		438,435		1,069,554
December		455,857		1,181,981

JANUARY-JUNE TOTALS		1960	1959
Cattle		9,287,305	8,312,885
Calves		2,453,070	2,353,171
Hogs		34,613,958	32,826,759
Sheep		6,701,096	6,719,461

REGIONAL SLAUGHTER BY CLASSES

Percentage distribution, by classes, of cattle slaughtered under federal inspection in May 1960-59 was reported as follows:

	Steers		Heifers		Cows		Bulls, Stags		C & C	
	1960	1959	1960	1959	1960	1959	1960	1959	1960	1959
N. Atl. states	72.9	72.4	1.9	1.5	23.0	23.8	2.2	2.3	11.0	11.0
S. Atl. states	51.4	58.5	8.5	8.2	37.6	31.7	2.5	1.6	15.8	12.0
N.C. states-East	67.9	64.4	11.3	14.6	19.0	19.2	1.8	1.8	9.8	9.0
N.C. states-N.W.	59.3	56.0	22.7	23.9	16.6	18.5	1.4	1.6	5.7	6.0
N.C. states-S.W.	67.8	65.8	14.0	17.6	17.9	16.2	.3	.4	8.7	5.0
S. Cent. states	29.6	33.1	13.0	12.1	54.4	52.0	3.0	2.8	27.1	24.5
Mountain	37.8	39.8	50.4	51.2	10.8	8.1	1.0	.9	2.9	3.0
Pacific states	66.7	67.8	14.4	12.4	16.9	18.0	2.0	1.8	5.7	5.0

THE NATIONAL PROVISIONER, JULY 23, 1960

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 19 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	17.75-18.25				17.75-18.75
200-220	18.25-18.35			18.25-18.50	18.50-19.00
220-240	18.25-18.50			18.25-18.50	18.50-19.00
U.S. No. 2:					
180-200	17.75-18.25				
200-220	18.00-18.35				18.00-18.50
220-240	18.00-18.35				18.00-18.50
240-270	17.75-18.25				
U.S. No. 3:					
200-220	17.50-17.85	17.75-18.00			17.75-18.00
220-240	17.50-17.85	17.50-18.00			17.75-18.00
240-270	17.00-17.75	17.25-17.75			17.25-17.75
270-300	16.75-17.50	16.75-17.25	16.75-17.00		16.75-17.25
U.S. No. 1-2:					
180-200	18.00-18.25	17.75-18.50	18.00-18.25	17.25-18.25	17.75-18.50
200-220	18.00-18.25	18.25-18.50	18.25-18.35	18.25-18.50	18.25-18.50
220-240	18.00-18.25	18.00-18.50	18.25-18.35	18.25-18.50	18.25-18.50
U.S. No. 2-3:					
200-220	17.75-18.00	17.85-18.25	18.00-18.10	17.75-18.00	17.75-18.00
220-240	17.75-18.00	17.65-18.25	18.00-18.10	17.75-18.00	17.75-18.00
240-270	17.25-17.85	17.25-17.85	17.50-18.00	16.75-18.00	17.25-18.00
270-300	17.00-17.75	16.75-17.50	16.75-17.50	16.00-17.50	16.75-17.50
U.S. No. 1, 2, 3:					
180-200	17.75-18.10	17.50-18.50	18.00-18.25	17.00-18.00	17.50-18.00
200-220	17.75-18.10	18.00-18.50	18.00-18.25	17.75-18.50	17.75-18.00
220-240	17.75-18.10	17.85-18.50	18.00-18.25	17.75-18.50	17.75-18.00
240-270	17.50-18.00	17.50-18.00	17.50-18.25	17.00-18.25	17.25-18.00
SOWS:					
U.S. No. 1, 2, 3:					
180-270	15.50-15.75			16.00-16.75	
270-330	15.25-15.75		15.75-16.50	15.75-16.50	16.25-16.50
330-400	14.50-15.75	14.75-16.25	14.50-16.00	14.50-16.00	14.25-16.25
400-550	13.25-15.00	13.25-14.50	13.50-14.50	13.50-15.00	13.25-14.75
STEERS:					
Prime:					
900-1100	26.50-28.00	25.50-27.00	25.75-27.00		
1100-1300	26.50-29.00	25.50-27.00	25.75-27.00		
1300-1500	26.25-29.00	25.50-27.00	25.25-27.00		
Choice:					
700-900	25.00-27.50	24.00-26.50	24.00-25.50		
900-1100	25.75-27.75	24.25-26.75	24.00-25.50	24.00-25.75	24.50-26.50
1100-1300	25.75-27.75	24.00-26.50	23.75-25.50	24.00-26.00	24.25-26.00
1300-1500	25.00-27.50	24.00-26.25	23.75-25.50	23.50-25.75	24.00-26.00
Good:					
700-900	22.50-25.75	22.00-24.25	20.75-24.00	21.25-24.00	22.00-24.50
900-1100	23.00-25.75	22.00-24.25	20.75-24.00	21.25-24.00	22.00-24.50
1100-1300	22.75-25.75	22.00-24.25	20.75-24.00	21.00-24.00	21.50-24.50
Standard, all wts.	20.00-23.00	20.25-22.00	18.00-20.75	18.00-21.25	18.00-22.00
Utility, all wts.	18.00-20.00	18.50-20.25	17.00-18.00	17.00-18.00	17.00-18.00
HEIFERS:					
Prime:					
900-1100	25.25-26.25	25.00-26.00	25.75-26.25		
Choice:					
700-900	24.50-26.50	24.00-25.50	23.50-25.00	23.75-25.75	23.75-25.50
900-1100	24.00-26.50	24.00-25.50	23.50-25.00	23.75-25.75	23.75-25.50
Good:					
600-800	22.50-24.50	22.00-24.25	20.50-23.50	21.00-24.00	21.50-23.75
800-1000	22.00-24.50	21.50-24.00	20.50-23.50	21.00-24.00	21.50-23.75
Standard, all wts.	19.00-22.50	18.50-21.50	17.75-20.50	17.50-21.00	18.00-21.50
Utility, all wts.	17.50-19.00	16.50-18.50	16.50-17.75	16.50-17.50	17.00-18.00
COWS, all wts.:					
Commercial	16.00-17.00	15.25-17.50	16.25-17.00	16.00-17.00	16.50-17.00
Utility	15.00-16.00	14.75-17.25	15.25-16.50	15.25-16.25	15.50-16.50
Cutter	14.00-15.50	14.75-17.00	14.50-16.50	14.00-15.25	14.50-15.00
Canner	13.00-14.50	13.25-14.75	14.00-14.75	13.25-14.25	13.50-14.50
BULLS (Yrsl. Excel.) All Weights:					
Commercial	18.50-20.00	18.25-21.00	20.00-21.00	17.50-20.00	18.50-20.00
Utility	17.50-19.00	17.25-20.00	19.50-21.00	17.50-19.75	19.00-21.00
Cutter	14.50-17.50	17.50-20.00	18.00-19.50	16.50-17.50	16.50-19.00
VEALERS, All Weights:					
Ch. & pr.	24.00-27.00	28.00		26.00	28.00-31.00
Std. & gd.	18.00-25.00	18.00-27.00		18.00-24.50	22.00-28.00
CALVES (500 Lbs. Down):					
Choice	21.00-25.00				23.00-25.00
Std. & gd.	17.00-22.00				18.00-23.00
SHEEP & LAMBS:					
LAMBS (110 lbs. Down):					
Prime	20.50-21.00	21.00-21.50	20.00	19.50-20.25	19.00-20.00
Choice	18.50-20.50	20.00-21.00	19.50-20.25	18.75-19.50	18.50-19.00
Good	16.50-19.00	18.50-20.00	18.50-19.50	17.50-18.75	16.00-18.50
YEARLINGS (Shorn):					
Choice		16.00	15.50	14.50	
Good				13.50-14.50	
EWES (Shorn):					
Gd. & ch.	4.50-5.00	4.50-5.50	4.00-5.00	4.50-5.50	5.00-5.50
Cull & util	3.50-4.50	4.00-5.00	3.00-4.00	3.50-4.50	3.00-5.00

CORN BELT DIRECT TRADING

Des Moines, July 20—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS: (Cwt.)	
U.S. No. 1, 200-220	\$17.65@18.15
U.S. No. 1, 220-240	17.45@18.05
U.S. No. 2, 200-220	17.25@17.85
U.S. No. 2, 220-240	17.05@17.65
U.S. No. 2, 240-270	16.75@17.35
U.S. No. 3, 200-220	16.85@17.45
U.S. No. 3, 220-240	16.65@17.25
U.S. No. 3, 240-270	16.35@16.95
U.S. No. 3, 270-300	15.90@16.50
U.S. No. 1-2, 200-240	17.30@17.90
U.S. No. 2-3, 200-240	17.05@17.65
U.S. No. 2-3, 240-270	16.75@17.35
U.S. No. 2-3, 270-300	16.15@16.75
U.S. No. 1-3, 180-200	16.25@16.85
U.S. No. 1-3, 200-220	17.25@17.85
U.S. No. 1-3, 220-240	17.05@17.65
U.S. No. 1-3, 240-270	16.75@17.35

SOWS: (Cwt.)	
U.S. No. 1-3, 270-330	14.85@16.40
U.S. No. 1-3, 330-400	14.10@15.90
U.S. No. 1-3, 400-550	12.60@14.90

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
July 14 ...	48,000	47,000	55,000
July 15 ...	40,000	41,000	51,500
July 16 ...	29,000	36,000	34,000
July 18 ...	54,000	78,000	54,000
July 19 ...	54,000	57,000	58,000
July 20 ...	48,000	50,000	54,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, July 19 were as follows:

CATTLE: (Cwt.)	
Steers, choice	\$24.00@25.60
Steers, good	21.50@24.00
Heifers, gd. & ch.	20.75@25.00
Cows, util., & com'l.	14.50@16.00
Cows, can. & cut.	12.00@15.50
Bulls, util. & com'l.	16.50@19.00
VEALERS:	
Good & choice	19.00@25.00
Calves, gd. & ch.	19.00@23.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	18.00@18.25
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.25@17.60
U.S. No. 3, 270/300	17.00@17.25
U.S. No. 1-3, 180/200	17.25@18.00
U.S. No. 1-2, 200/240	18.00@18.25
U.S. No. 2-3, 200/220	17.50@17.75
U.S. No. 2-3, 220/240	17.25@17.60
U.S. No. 2-3, 240/270	17.00@17.25
U.S. No. 2-3, 270/300	17.00@17.25
U.S. No. 1-3, 180/200	17.00@18.00
U.S. No. 1-3, 200/240	17.65@18.00
U.S. No. 1-3, 240/270	17.25@18.00
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.75@16.00
330/400 lbs.	14.75@15.75
400/550 lbs.	13.50@14.75
LAMBS:	
Choice & prime	18.00@19.50
Good & choice	17.00@18.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, July 19 were as follows:

CATTLE: (Cwt.)	
Steers, choice	\$25.00@26.00
Steers, good	23.50@25.00
Heifers, gd. & ch.	23.00@26.00
Cows, utility	14.50@16.50
Cows, can. & cut.	12.00@14.50
BARROWS & GILTS:	
U.S. No. 1-2, 200/220	18.85@19.00
U.S. No. 1-3, 190/240	18.50@18.65
U.S. No. 2-3, 190/265	18.15@18.60
SOWS, U.S. No. 2-3:	
265/330 lbs.	15.00@16.00
450/550 lbs.	13.50@14.25
LAMBS:	
Choice & prime	19.00@20.50
Good & choice	17.00@18.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, July 19 were as follows:

CATTLE: (Cwt.)	
Steers, choice	\$25.00@26.50
Steers, good	23.00@24.50
Heifers, gd. & ch.	22.50@25.00
Cows, util. & com'l.	13.00@16.00
Cows, can. & cut.	12.00@15.00
Bulls, util. & com'l.	18.50@20.50
VEALERS:	
Choice & prime	27.50@28.00
Good & choice	25.00@27.50
Stand. & good	22.00@25.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	18.75@19.00
U.S. No. 3, 200/220	18.25@18.35
U.S. No. 3, 220/240	18.00@18.25
U.S. No. 3, 240/270	17.25@17.75
U.S. No. 3, 270/300	16.75@17.25
U.S. No. 1-2, 180/200	18.50@18.75
U.S. No. 1-2, 200/220	18.50@18.85
U.S. No. 1-2, 220/240	18.35@18.75
U.S. No. 2-3, 200/220	18.25@18.50
U.S. No. 2-3, 220/240	18.00@18.50
U.S. No. 2-3, 240/270	17.50@18.25
U.S. No. 2-3, 270/300	16.75@17.75
U.S. No. 1-3, 180/200	18.25@18.50
U.S. No. 1-3, 200/220	18.35@18.65
U.S. No. 1-3, 220/240	18.25@18.65
U.S. No. 1-3, 240/270	17.50@18.25

SOWS, U.S. No. 1-3:	
270/330 lbs.	15.75@16.25
330/400 lbs.	14.75@16.00
400/550 lbs.	14.00@15.00

LAMBS:	
Choice & prime	17.00@19.50
Good & choice	15.50@17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, July 19 were as follows:

CATTLE: (Cwt.)	
Steers, choice	\$24.25@26.50
Steers, good	21.50@24.75
Steers, util. & std.	16.50@22.00
Heifers, choice	23.75@26.00
Heifers, good	21.50@24.00
Cows, util. & com'l.	15.00@18.00
Cows, can. & cut.	12.50@15.50
Bulls, util. & com'l.	17.50@19.00
Vealers, gd. & ch.	19.00@24.00
Calves, gd. & ch.	19.00@23.00
BARROWS & GILTS:	
U.S. No. 1-2, 200/220	18.25@18.50
U.S. No. 1-2, 220/240	18.25@18.50
U.S. No. 2-3, 200/220	17.75@18.00
U.S. No. 2-3, 220/240	17.75@18.00
U.S. No. 2-3, 240/270	17.50@17.75
U.S. No. 2-3, 270/300	16.75@17.50
U.S. No. 1-3, 180/200	17.25@17.75
U.S. No. 1-3, 200/220	18.00@18.25
U.S. No. 1-3, 220/240	17.90@18.25
U.S. No. 1-3, 240/270	17.75@18.00
SOWS, U.S. No. 1-3:	
180/330 lbs.	15.25@15.75
330/400 lbs.	14.00@15.25
400/550 lbs.	13.50@14.25
LAMBS:	
Choice & prime	18.50@20.00
Good & choice	17.50@18.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, July 19 were as follows:

CATTLE: (Cwt.)	
Steers, gd. & ch.	\$23.50@26.00
Steers, util. & std.	19.00@23.00
Heifers, gd. & ch.	23.00@24.50
Heifers, util. & std.	18.00@22.00
Cows, util. & com'l.	13.00@17.00
Cows, can.-cut.	13.00@14.00
Bulls, util. & com'l.	19.00@20.00
VEALERS:	
Choice	27.00@28.00
Good & choice	23.00@26.00
Calves, gd. & ch.	18.00@22.00
BARROWS & GILTS:	
U.S. No. 1, 200/230	18.25@18.50
U.S. No. 1-2, 190/250	18.00@18.25
U.S. No. 2-3, 190/250	17.00@18.00
U.S. No. 2-3, 250/290	17.00@17.50
SOWS, U.S. No. 2-3:	
300/400 lbs.	14.00@14.50
400/600 lbs.	13.50@14.00
LAMBS:	
Choice & prime	18.50@20.00
Good & choice	15.50@18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended July 16, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	12,850	11,122	39,486	42,053
Baltimore, Philadelphia	8,933	2,197	21,971	4,441
Cincy., Clevel., Detroit, Indpls.	20,880	6,944	119,412	18,649
Chicago area	18,501	6,576	31,816	5,992
St. Paul-Wis. areas ²	35,293	15,056	87,215	10,816
St. Louis area ³	12,711	2,401	62,800	4,221
Sioux City-So. Dak. area ⁴	24,417	...	74,318	16,196
Omaha area ⁵	41,441	157	70,842	14,311
Kansas City	16,315	...	31,906	...
Iowa-So. Minnesota ⁶	35,468	6,964	245,035	31,775
Louisville, Evansville, Nashville, Memphis	7,548	4,596	54,750	...
Georgia-Florida-Alabama area ⁷	7,966	6,801	22,401	...
St. Joseph, Wichita, Okla. City	19,779	1,632	39,257	1,913
Ft. Worth, Dallas, San Antonio	12,896	6,253	13,527	24,743
Denver, Ogden, Salt Lake City	20,437	211	14,407	28,135
Los Angeles, San Fran. areas ⁸	29,812	1,114	23,006	42,086
Portland, Seattle, Spokane	9,001	479	13,918	14,720
GRAND TOTALS	334,248	72,993	966,067	267,651
Totals same week 1959	287,463	63,415	1,020,222	214,952

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and S. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 9 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹	Good
	1960	1959	1960	1959
Toronto	\$23.50	\$24.41	\$29.50	\$25.12
Montreal	23.30	24.50	27.50	26.60
Winnipeg	22.63	23.65	29.06	24.08
Calgary	21.35	23.15	27.90	23.75
Edmonton	20.60	22.60	26.25	23.20
Lethbridge	21.00	22.65	21.00	20.60
Pr. Albert	21.35	22.25	26.00	21.50
Moose Jaw	21.25	22.75	27.00	22.25
Saskatoon	21.50	22.40	27.50	22.10
Regina	20.75	22.25	27.60	22.25

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Alabama, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended July 16:

	Cattle and Calves	Hogs
Week ended July 16 (estimated)	3,050	15,000
Week previous (six days)	2,182	10,021
Corresponding week last year	2,377	14,254

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended July 9, compared:

	Week ended July 9	Same week 1959
CATTLE		
Western Canada	21,720	19,092
Eastern Canada	19,440	17,067
Totals	41,160	36,158
HOGS		
Western Canada	49,788	70,722
Eastern Canada	46,500	68,620
Totals	96,288	139,342
All hog carcasses graded	105,920	149,000
SHEEP		
Western Canada	4,101	2,485
Eastern Canada	4,085	4,455
Totals	8,186	6,940

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, July 15, with comparisons:

	Cattle	Hogs	Sheep
Week to date	242,800	291,100	83,000
Previous week	180,200	220,400	59,000
Same wk. 1959	216,200	318,600	68,000

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended July 16:

	Cattle	Calves	Hogs	Sheep
Salable	62	7	none	none
Total, (incl. directs)	1,202	139	14,953	9,839
Prev. wk.—Salable	87	19	none	none
Total, (incl. directs)	944	260	12,330	5,849

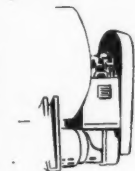
*Includes hogs at 31st Street.



"DUPPS COOKERS are 8 ways superior . . ."

Dupps cookers are designed by engineers who have your problems and your desires specifically in mind. They are fabricated of the best pre-tested materials. You are sure of a highly practical . . . efficient machine that will give you year after year of trouble-free service.

1 Choose from 5 Drives . . .



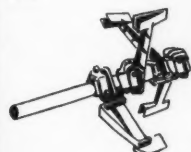
Dupps offers you five different drives engineered to fit exactly what you want. "Space Saver" Drive with Gearmotor, "Space Saver" Drive with Gear Reducer, Herringbone Drive, Herringbone Reducer Drive, Shaft Mounted Reducer Drive.

2 No Lift Charging Door . . .



Enables the operator to easily swing the lid and yoke aside and eliminates lifting as on old style covers. The cover and yoke are of welded steel construction and easily locked by the large handwheel mechanism. The neoprene gasket is fitted into a machined groove.

3-4 Agitators and Shaft . . .



Agitators are made of heavy cast steel, machined to fit shaft. Agitator Shaft is square and machined on all surfaces assuring proper alignment of drive elements and eliminating arms working loose. Round shafts with keyed agitators are optional.

5 Underframe . . .



The two point suspension underframe requires only two concrete piers and eliminates bulky underframe for easier cleaning and piping.

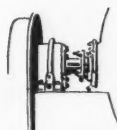
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Discharge Door . . .

Is hinged at the top and opening can be easily controlled by the operating lever which is equipped with a counterweight. The round door facilitates rapid discharging because it permits the discharge spout to be sloped sharply down from the inside shell. This all-steel door has machined gasket groove and follows the contour of the inner shell when closed. When opened the material being discharged is deflected downward. Positive locking is assured in the closed position by a rugged, simple yoke and handwheel. A large, hardened steel ball on the yoke distributes sealing pressure uniformly to the gasket.

7-8



Bearings and Stuffing Boxes . . .

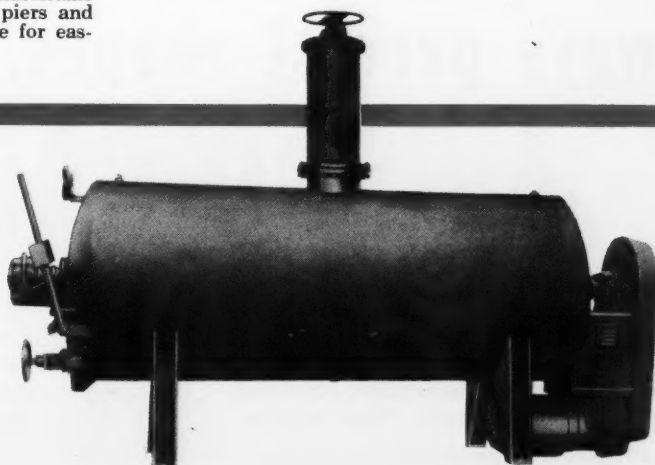
Bearings are mounted on welded steel supports and locked in position. Self-aligning double row, roller bearings of nationally known manufacture are installed in special rugged DUPPS housings and equipped for oil lubrication. Discharge end bearing floats to allow for shaft expansion.

Stuffing Boxes are of deep, sturdy construction and are provided for either granulated or ring type packing and are adequate for pressure or vacuum service.



The Dupps Co.

GERMANTOWN, OHIO





Always perfect shapes, easy stuffing!

AVISCO® CASINGS

Nothing compares with Avisco transparent casings for proven quality and uniform fill. *Built-in controlled stretch* makes stuffing easier—enables casings to stay with the meats during processing—eliminates irregular shapes. Your retailers

AMERICAN VISCOSE CORPORATION, FILM DIVISION,



get the full, uniform slices they want. And you get real economy through unmatched performance. Remember, too, Avisco transparent casings have sparkling clarity to show your product, and they print beautifully to identify your brand.

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THE NATIONAL PROVISIONER, JULY 23, 1960

The Meat Trail...



CITED FOR livestock conservation measures and efforts to improve livestock marketing industry in East, Frank G. Fitz-Roy (left), president of Baltimore Union Stock Yards since 1956, is presented award by T. E. Schludenberg, president of The Wm. Schludenberg-T. J. Kurdle Co. of Baltimore. Fitz-Roy has given particular emphasis to measures to prevent bruising of livestock enroute from farms to packing plants. He also has been active in developing interest in livestock industry among 4-H and FFA youths.

Dr. Miller to Retire as MID Chief, Become Consultant

Dr. A. R. MILLER, director of the Meat Inspection Division, U.S. Department of Agriculture, for the past 16 years and a veteran of more than 30 years in federal meat inspection, will retire from government service on August 31 to establish his own consulting business in Washington, D.C. He will serve as consultant to the meat packing industry on problems in connection with its various relations with the government.



DR. MILLER

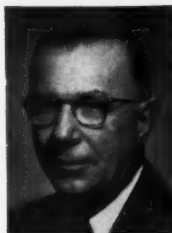
Dr. Miller, who received the degree of doctor of veterinary medicine from Iowa State University in 1924, joined the federal meat inspection service as a veterinary inspector at the old Morris Packing Co. plant in Chicago and rose rapidly to positions of increasing responsibility. His interest in the legal aspects of meat inspection led him to attend law school at night for four years at Georgetown University, Washington, D.C., from which he received the LL.B. degree in

1940. He was named director of the division in 1944.

The MID chief has appeared at many industry meetings to be available for consultation on problems in connection with meat inspection, humane slaughter, label control and other aspects of meat's preclearance by the government. He also is well-known for his book, "Meat Hygiene," first published in 1951. He has been active in the U.S. Livestock Sanitary Association, the Food Law Institute and the Association of Food and Drug Officials of the United States (AFDOUS).

Rath Plans \$750,000 Hog Slaughtering Installation

Plans for modifying and adding to existing structures to permit installation of new hog slaughtering equipment at the Waterloo, Ia., plant of The Rath Packing Co. have been announced by JOE GIBSON, president. Cost of the project, including expenditures for equipment, will be approximately \$750,000, Gibson said. General contract for the work has been awarded to Jens Olesen and Sons of Waterloo.



JOE GIBSON

Work on the project will begin immediately and the new equipment is expected to be placed in operation during the spring of 1961. In addition to installing the latest equipment for immobilizing hogs electrically, Rath will install new scalding tubs and equipment for dehairing, gambrelling, singeing and shaving hogs to replace equipment that has been in operation more than 25 years and which has handled over 50,000,000 hogs.

Rath began using temporary equipment for immobilizing hogs electrically on July 1 to comply with the Humane Slaughter Act, which became effective on that date. The temporary equipment will be used until the permanent facilities are placed in operation. Rath has stunned cattle and calves mechanically for several years and recently began stunning lambs electrically. Installation of the new hog slaughtering facilities will be accomplished without interrupting company operations, Gibson said.

N. J. McLean Elected Board Chairman of Canada Packers

N. J. McLEAN, vice president and general manager of Canada Packers, Ltd., Toronto, has been elected chairman of the firm's board of directors, announced W. F. McLEAN, company president. The new chairman has served 48 years with the firm and has been general manager for the past 33 years.

Succeeding McLean as general manager is GEORGE H. DICKSON, former assistant general manager. W. RALPH PARLIAMENT, manager of the company's Winnipeg plant, has been appointed Dickson's successor.

Cuba Seizes Armour Plant

An Armour and Company fertilizer plant at Matanzas, Cuba, was seized by armed militiamen last weekend in the first such action since the Cuban government authorized the expropriation of all U. S. interests in that country.

PLANTS

Briggs & Co., Washington, D. C., has completed construction of a new meat packing plant at Landover, Md. The new plant has 100,000 sq. ft. of space and will provide facilities to double Briggs' present production. The firm now turns out more than 100 different products, including franks, sausage, lunch meats and hams. Brothers RAYMOND, LESTER and LUTHER BRIGGS are president, vice president and secretary-treasurer, respectively, of the 70-year-old firm. Henschien, Everds and Crombie, Chicago, was the architect for the new plant.

Ed. Nimmer, Inc., Milwaukee, Wis., recently finished remodeling its 93- x 26-ft. veal and lamb slaughtering plant and has been granted federal inspection, BEVERLY NIMMER, secretary of the company, informed THE NATIONAL PROVISIONER.

The Cudahy Packing Co., Omaha, celebrating its 70th anniversary this month, is giving its Denver plant a \$100,000 present. The amount represents plant and equipment improvements in addition to another \$350,000 spent in the past year to speed up operations and quality control methods, said NELSON J. RUDDY, general manager of the Denver plant. According to Ruddy, the plant's output of processed meat, vegetable oil and salt has leaped 85 per cent and its slaughter of live-

stock has doubled in the past year as the area population has zoomed. Other improvements in the expansion program include new machinery and processes for meat curing to eliminate obsolete vats; high-speed bacon slicing machinery; revamping the sausage kitchen, and major changes in the pork kill department. The plant covers about eight acres of land and employs approximately 600 persons.

Lykes Bros., Inc., Tampa, Fla., has opened a new branch in Orlando, Fla. L. J. BATMAN, manager of the Orlando branch, said the firm has been serving the area since 1940 but felt that better service could be given with a local branch. The facility employs 20 persons.

Frosty Morn Meats, Inc., has purchased the meat processing plant at Kinston, N.C., which it leased for the past 10 years from Kinston Packing Co. The plant was sold to Frosty Morn for \$325,000. Kinston Packing Co. is being liquidated.

TOM STOLARSKI is completing the construction of a new meat processing plant in Brenham, Tex. The new facility, to be called Brazos River Processing Plant, will specialize in custom slaughter, deep freezing, country sausage and bacon.

Fire damaged the slaughter and curing plant of Susanville Meat Co., Susanville, Cal., recently. The plant, estimated to be worth more than \$50,000, is owned by WILLIAM E. KENNEDY and KENNETH R. BARRHAM, both of Susanville.

JOBS

Two personnel appointments have been announced by V. E. HANDWERG, general manager of Pfaelzer Brothers, Chicago, meat purveyor to hotels, restaurants and clubs. LAURENCE GREENE has been appointed assistant to the general manager. He has been with Pfaelzer Brothers since 1949 and has been sales representative, city sales manager and assistant sales manager in that time. JOHN E. MAGNUS has been named assistant sales manager. He has been with the company for eight years, during which time he has been a sales representative in the Chicago and northern Indiana areas.

JOHN L. KRACKE has been appointed district sales manager of Swift & Company's newly-established North Atlantic grocery district, with headquarters in Philadelphia. The territory encompasses the entire eastern seaboard from the northern part of North Carolina to the Canadian border. Except for



FOREIGN RELATIONS and trade committee of American Meat Institute met recently to discuss foreign trade problems and expansion in exports of U. S. meats and meat products. Pictured above (l. to r.) in back row are: J. Russell Ives, director of AMI department of marketing; committee chairman C. T. Marsau, The Rath Packing Co., Waterloo, Ia.; Gaston Escoube, AMI consultant on foreign relations and trade; Irvin Widmier, The Cudahy Packing Co., Omaha; John R. Jones, Geo. A. Hormel & Co., Austin, Minn.; E. B. English, Hygrade Food Products Corp., Indianapolis, and John Hewitt, Agar Packing Co., Chicago. In front row are Frank E. McCarthy, John Morrell & Co., Ottumwa, Ia.; M. C. Conn, Swift & Company, Chicago, and C. D. Welch, Wilson & Co., Inc., Chicago. Photo was taken at Union League Club in Chicago.

five years' military absence, Kracke has been with Swift since 1928.

LEX McGRATH is the new vice president and general manager of the hotel and restaurant division, Cross Bros. Meat Packers, Inc., Philadelphia. He formerly was with Pfaelzer Brothers, Chicago, a division of Armour and Company.

TRAILMARKS

Superior Packing Co., Broderick, Cal., has been incorporated. Authorized capitalization is \$500,000. Directors are CHARLES L. WALKER, WILBUR W. TROWBRIDGE and H. K. VAN DEREN, all of Sacramento, Cal.

Two executives of Pfaelzer Brothers, Chicago meat purveying firm, have resigned from the company to enter the management counseling field. ERIC HEILBRON, former chief comptroller at Pfaelzer, and GERRY SAYELL, previously plant superin-



G. SAYELL



E. HEILBRON

tendent, have announced the formation of Heilbron & Sayell Associates, Inc., a management counseling service which will specialize in all facets of the meat purveying industry, including accounting procedures, administration, delivery

problems, labor relations, market analysis, packaging, personnel, production, purchasing, sales management and sales promotion. Heilbron and Sayell both have been active in the National Association of Hotel and Restaurant Meat Purveyors. Heilbron served 18 years with Independent Casing Co., Chicago, before going to Pfaelzer in 1956 to become chief comptroller and board member. Sayell has been with Pfaelzer for 18 years, working his way up from plant laborer to plant superintendent. The new firm is located in the Exchange Building in the Chicago stockyards.

JOHN E. DEARDORF, formerly head of the boneless beef department at Stark, Wetzel & Co., Inc., Indianapolis, has joined Commodity Service Corp., New York City, announced S. B. SLOTPOLE, president of the brokerage firm. In his new position, Deardorf will handle sales of boneless beef and lamb in the Indianapolis area.

At least four Swift & Company employees are serving in the top public office of their communities. A story on "packer-mayors" in the NP of July 9, 1960, told of the civic and business activities of WILLIAM H. MEYER, mayor of the village of Forest Park, Ill., and assistant to the manager of Swift's industrial relations division as well as head of the employee relations department. Other Swift "packer-mayors" include: JOSEPH R. SWINGEL, a retired Swift soap salesman and presently a broker for Swift, who is serving his second term as mayor of Homewood, Ill.; ROY L. OWEN, a retired Swift

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industrial relations man at Kansas City, Kan., who is presently mayor of Overland Park, Kan., and HARRY TULL, a Swift salesman in Virginia, who is mayor of Saxis, Va.

DEATHS

GEORGE A. BLAIR, 93, retired general traffic manager of Wilson & Co., Inc., Chicago, died July 18. Blair had been Wilson's traffic manager for 30 years until his retirement in 1947. He was a former chairman of the American Meat Institute traffic committee.

CHARLES R. RICE, 84, former president of the National Livestock Exchange, died in Kenosha, Wis., after a prolonged sickness. Rice also served eight years as president of the Chicago Livestock Exchange. He operated Rice Bros., Inc., livestock commission firm, at the Chicago stockyards.

HOMER GENTRY KING, 64, an employee of John Morrell & Co., Ottumwa, Ia., for the past 39 years, died recently after an illness of several months. King headed the group insurance section of the personnel department at John Morrell & Co. for many years.

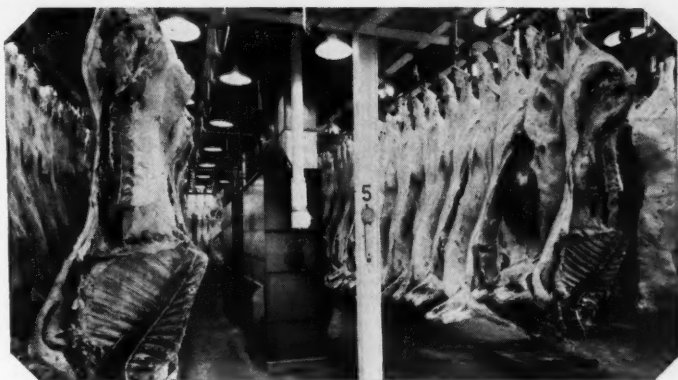
MILTON FELDBAUM, 43, founder and vice president of Triple M Packing Corp. and a partner in Max Feldbaum and Sons, both of Philadelphia, Pa., died. Surviving are his wife, HAZEL, and two sons.



CONSTRUCTION OF new plant of Hebrew National Kosher Foods, Inc., gets under way as Leonard Pines, president, and Edward Sholemson, vice president and treasurer, break ground for \$1,000,000 facility in Maspeth, Queens, N. Y. William S. Shary of New York is architect for the plant, which will more than triple current production capacity of firm. Plant now is located in Brooklyn.

THE NATIONAL PROVISIONER, JULY 23, 1960

NIAGARA "no frost"



FULLY AUTOMATIC REFRIGERATION

Fresh Beef Chilling

● Niagara No-Frost completely eliminates the frost problem of dry coils and the corrosion problem of brine systems. Now in fresh meat chill rooms as well as holding and shipping coolers, in provision holding and packaging and in all MEAT FREEZING Niagara No-Frost is giving users the lowest costs and best quality in the industry. Inspect the No-Frost plant nearest you.

Write for Bulletin No. 105

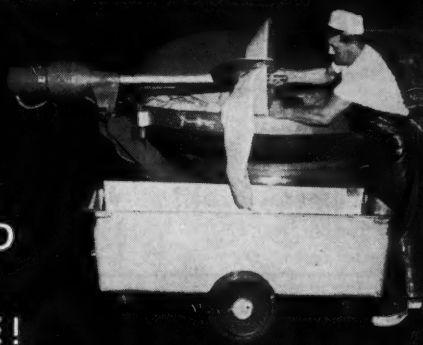
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District Engineers in Principal Cities

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COMBINED
IN ONE
MACHINE!



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WERNER CUTTER-MIXER (CUTTENA)

This streamlined, easy-to-clean meat cutter with built-in mixer will improve your product and lessen your work. Cuts, chops, mixes and homogenizes, all in one operation. No separation of fat; no hand-turning of meat. Push-button controls placed for operator's safety and convenience. Individual motor drives; turret-mounted bowl—years of trouble-free operation. Two speeds on cutter; two on bowl. Bowl operates independently of cutter and mixer. Dial revolution counter; removable thermometer. Unloads cleanly, without a trough. Air-lifted cover; stainless mixer and cutter blades. A new performance champion in its field; booklet and specifications on request.

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Yale, Michigan

Flashes on suppliers

AMERICAN CAN CO.: WILLIAM C. STOLK was elected chairman and chief executive officer and Roy J. SUND was elected president of the company at a recent meeting of the board of directors. Sund was formerly general manager of the Marathon Division. DONALD A. SNYDER was elected vice president.

CHASE BAG COMPANY: Production facilities for converting polyethylene film to bags at the New Orleans plant have been announced by E. S. ELGIN, vice president in charge of the plastics division. Production from this plant is scheduled mainly for the areas in and around Texas and Florida.

INTERNATIONAL HARVESTER CO.: J. FRANK ADAMS has been appointed parts and service manager for the truck sales department, according to L. W. PIERSON, manager of sales of the motor truck division.

DIAMOND ALKALI CO.: Appointment of ROBERT G. DOW as field salesman for the Chicago branch sales office of this firm was recently announced by E. J. MILLS, Chicago

sales office branch manager. Dow succeeds H. T. WOOLLACOTT, who died a few months ago. Plans to initiate a long-range expansion program at the Belle, W. V., plant of the Chlorinated Products Division was also announced. Appointment of R. G. RICHARDS to the newly-established position of director of development was disclosed by R. F. EVANS, chairman and president.

ST. REGIS PAPER CO.: C. C. SMITH, formerly bag division sales representative in the Cleveland area, has been appointed district sales manager in the area, which includes northern Ohio and Pennsylvania. FRED LEFAIVRE succeeds Smith as bag division sales representative.

TULSA COLD STORAGE: The retirement of GEORGE L. HANCOCK, general manager of the company, was recently announced by his employer. His service with the company covered more than 25 years. He will be succeeded by WILLIAM F. ROBERTSON.

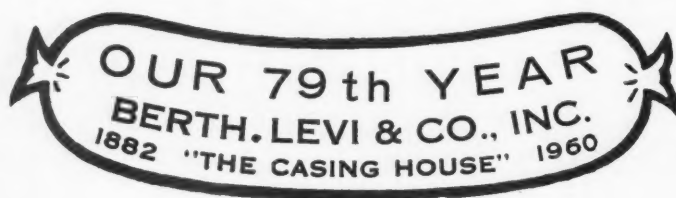
ALUMINUM FOILS, INC.: THOMAS W. ALLISON has been appointed vice president in charge of marketing and sales for this Jackson, Tenn., company. Allison, who divides his time between sales offices throughout the country and the plant at

Jackson, is official representative for the firm in the Aluminum Association. His promotion is part of an overall expansion drive.

LASSITER CORP.: An agreement proposing the merger of this container and wrapping materials manufacturer with the Riegel Paper Corporation has been signed by the boards of directors of both companies, it was announced jointly by FREDERICK S. LEINBACH, president of Riegel, and J. HANES LASSITER, president of Lassiter Corp.

INTERNATIONAL SALT CO.: Employees of this Clarks Summit, Pa., firm have moved into its new \$2,000,000 administrative building. DR. HOWARD T. ENGSTROM of Remington Rand was principal speaker at the dedication.

CONTINENTAL CAN CO.: In a reorganization of management positions in the metals division, ROBERT S. HATFIELD has been made general manager; ROBERT D. HEAVISIDE has been named general manager of metal can sales; LAUREN C. DUDLEY succeeds Heaviside as general manager of the northeastern district; D. B. WISLEY takes over as general manager of the southeastern division, and JOHN L. TOKICH becomes director of staff for the division.



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150 suppliers of REFRIGERATION MACHINERY AND REFRIGERANTS

are listed in the classified section of the PURCHASING GUIDE... beginning page 118... eleven pages of manufacturers' product information in catalog section E. For EFFICIENT PURCHASING use the "YELLOW PAGES" of the Meat Industry

The
Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

did you know? 1,000,000 AMERICANS ARE ALIVE TODAY CURED OF CANCER

...because five, ten or even twenty years ago they went to their doctors in time! To learn how to guard yourself against cancer, call our nearest office or write to "Cancer" in care of your local post office.

AMERICAN CANCER SOCIETY

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Undisplayed: set solid. Minimum 20 words, \$3.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

PLANTS FOR SALE

LARGE COOLER-FREEZER SPACE

For Rent—Approved For

U. S. Government Meat Inspection

Most desirable corner in Fulton Market. Formerly occupied by a leading packer. Available now. Fireproof building—total space on first floor, mezzanine and basement, 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire front of building facing Green and Fulton Streets. Side-walk-to-basement elevator.

For full particulars, write Fulton-Green Corporation, 9 W. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1966.

U. S. GOV'T INSPECTED PLANT PHILA. MEAT DISTRICT

30,000 sq. ft. including freezers, coolers, boning rm., R.R. siding & T. G. loading. Ready to operate within overnight truck of the East Coast market of over 1/3 of the population of the Nation.

An attractive bldg. at a reasonable price.

J. T. JACKSON CO. Realtors
Roosevelt Blvd. & Rising Sun Ave.
Philadelphia 20, Pa.
Phone DAvenport 4-2000

JOBING PLANT: A very profitable wholesale jobbing plant, fully equipped, cattle ranch, feed yard, 6 room residence, sausage kitchen, Hollymatic, 14 ft. refrigerated van, lots of custom work and home freezer business, located in small town in northern California. \$62,700.00 complete. Will sell plant separate for \$35,200.00. \$20,000.00 will handle. Health is reason for selling. FS-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT LOCATION: For wholesale meat concern. Near Fulton market, Chicago. Adequate parking and loading facilities. Call: CARL MAASS, SE 3-4500, Chicago.

NORTHERN ARIZONA: Packinghouse. Restaurant and public sales of \$200,000. Sales room, trucks, eleven acres and living quarters. Reasonable. FS-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE and SLAUGHTER PLANT: For sale. Compact and fully equipped. Located between Philadelphia and Atlantic City. Real bargain. Write to Box FS-349, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

BEEF SLAUGHTERHOUSE: One floor, low cost operation. Most modern plant in Detroit. Capacity 200 daily, normal use. Ideal location in the eastern market packinghouse area. GEORGE WEISS, 1565 Division St., Detroit 7, Mich. Phone TE 3-5670

EQUIPMENT WANTED

MEAT MIXERS: 1,000 to 1,500 lb. capacity. **TRIPLE WASHER, GUT HASHER and WASHER, ICE MACHINES** 6 x 6, 7 x 7, 8 x 8. Ammonia receiver and refrigeration blower equipment. 150 ton **HYDRAULIC CRACKLING PRESS.** MR. BURTON HILL, c/o THE HILL PACKING COMPANY, Topeka, Kansas.

ONE ENTERPRISE SLICER: Model 170 GS, complete with slicer, stacker, grouper, bagger, mandrels for bags, etc. Must be in first class operating condition. Advise price and delivery. EW-345, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

REFRIGERATED VANS

TOP CONDITION!

Three 12' refrigerated vans on GMC 353 chassis with RA 20-D Thermo King units. One 1959, 33,000 miles. Two 1947's less than 60,000 miles. First rate appearance. Call or write:

R. W. ANDERSON
825 Fifth St., Miami Beach, Fla.
Phone Jefferson 1-0867

THE NATIONAL PROVISIONER, JULY 23, 1960

CLASSIFIED ADVERTISING PAYABLE

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PHONE Harrison 7-6797

NEW—USED—REBUILT

MACHINERY FOR MEAT PACKERS—

RENDERERS—SAUSAGE PROCESSORS

and ALLIED FOOD INDUSTRIES

LIQUIDATION

COMPLETE RENDERING LAYOUT

LOCATION: Newark, New Jersey

Cookers (4) Allbright Nell, 5' x 12' jacketed heads, No. 3 drives, 25 HP motors, w/percolating pans. One New 1957, 3 ton 1950.

CRACKLING PRESSES (4) 300 ton Allbright Nell with steam pumps.

Hogs (2) Mitts & Merrill. One 13 CD 40 HP mtr, one 15 CRE 75 HP motor.

Hasher-Washer (1) Allbright Nell.

Storage Tanks (3) 10,000 gal. Railroad car tanks—with coils.

Boilers (1) 300 HP Ames, oil fired; New 1956.

For #6 oil

(1) 150 HP Ames, oil fired; New 1946.

For #6 oil

Many other items as well as

• Complete garage w/air compressor and greasing equipment

• Locker room (50 new lockers)

• Office w/desks and safe.

Call us at once for specifications, and arrange to see this plant.

AARON EQUIPMENT COMPANY

Dealers in new, used and rebuilt equipment for the Food, Chemical, and allied processing industries.

9370 Byron Street

Shiller Park, Illinois

Gladstone 1-1500

In the East call: First Machinery Corp.

209-228 10th Street

Brooklyn 15, N. Y.

Sterling 8-4672

We buy your surplus equipment

ARMOUR PLANT LIQUIDATION NATIONAL STOCK YARDS, ILLINOIS

Slaughtering and Processing Equipment At A

Fraction of Original Cost

All Killing Floors Still Intact

In-Plant Trucks for Every Purpose

Modern Smoke House Equipment

Rails and Switches—Conveyors—Machine Shop

Equipment

Miscellaneous Equipment

COOLERS, FREEZERS and STORAGE TANKS

FOR LEASE

ST. LOUIS NATIONAL STOCKYARDS COMPANY

NATIONAL STOCK YARDS, ILLINOIS

Bridge 1-2405

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: Baker-Perkins 200 gallon sigma

blade mixers or shredders, jacketed, double

arm, with or without motor. Lowest price ever.

PERRY EQUIPMENT CORP., 1404 N. 6th St.,

Philadelphia 22, Pa.

BARLIANT'S WEEKLY SPECIALS

ATTENTION FOOD CANNERS!

Listed below are highlights of outstanding food equipment, in like new condition—only used for test run.

ADJUSTABLE LABELER: Standard Knapp heavy duty, type A, w/continuous label, mdl. 832 \$1,300.00
CASE PACKER: Standard Knapp #830, 4-lane packer, left hand, automatic case feed...\$3,500.00
CASE GLUER: Standard Knapp #429, w/#610 Compression unit...\$2,400.00
MOJONNIER DEATERATOR: w/all contact parts stainless steel, 1 1/2 HP...\$1,500.00
JAR WASHER-DRYER: Dunkley...\$2,500.00
HOMOGENIZER DISPENSER: Tri-Homo #10, stainless steel constructed...\$1,800.00
CRATE LOADING UNITS: (2) Busse Bros. models L.B. & B-4...ea. \$1,100.00
CONTAINER CLEANER ASSEMBLY: White Cap, mdl. 12R5...\$950.00
ROTARY PISTON FILLER: Pfaudler mdl. RP-14 L.H. for 3/2 oz. jars, stainless steel constr.\$3,400.00

LIQUIDATION EXTRA!

An additional department has been closed at the Armour Fargo, N. D. plant and we can now offer the following attractive items of equipment:

MINCEMASTER: Griffith, 50 HP, late model.\$2,000.00
CHOP-CUT: Boss, size 70-6, 700# capacity, with 60 HP motor...\$2,500.00
SAUSAGE STUFFER: Globe, 500#...\$950.00
FLAKE-ICER: 7 1/2 HP. mtr...\$500.00
RAIL SCALE: Toledo mdl. 2312, 250# tan beam, 1000# cap., w/shallow pattern 4' rail...\$500.00
RAIL SCALE: TOLEDO, 500# dial, 125# tare beam, 500# cap., 4' long shallow pattern rail...\$450.00
SAUSAGE CAGES: (35) Similar Globe #6805, 48" x 65" high, for 37" sticks...\$10.00
SMOKESTICK DOLLIES: (3) ea.\$15.00
SMOKESTICKS: (600) stainless steel, 3/4" dia. x 37 1/2" long...ea.\$30.00
KETTLE: Green, 40 gal. stainless, lktd...\$100.00
MINCEMASTER BLADE GRINDER: w/mtr...\$45.00
SCALE: Toledo style 9757, 30# cap. x 1 oz. grad. w/stand...\$75.00
TRACK SCALE: Fairbanks, 2000#...\$50.00
GRAVITY ROLLER CONVEYOR: 2-sec. 10' L. x 22" W. x 26", 2 1/2" rollers 6" c-c...\$20.00
CASING SOAKING TANK: 15" x 39" x 15" deep, w/25" high stand...\$20.00
STUFFING TABLE: stainless 13'x46" wide...\$100.00
AIR RECEIVER: Hamlin, #NB#28297, 24" dia. x 84" long, 200# W.P...\$100.00

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment.

Current General Offerings

2736—BACON PRESS: Dohm & Nelke Senior model...\$2,500.00
2711—BACON WRAPPERS: (2) Globe mdl. #9813, complete with electric eye...ea.\$2,750.00
2699—BACON PERMEATOR: Boss #247, approx. 3 yrs. old, excellent condition...\$1,650.00
2701—SLICER: Anco #832, w/special pocket wheel stacker, 3 HP. mtr...\$3,500.00
2723—SLICER: U. S. 175-SS, excel. cond...\$950.00
2702—PATTIE FORMER: Midway mdl. #436...\$35,500.00
2703—INTERLEAFER & ACCUMULATOR: Midway (for meat patties)...\$7,000.00
2696—GRINDER: Anco mdl. 764A, 20 HP. mtr., reconditioned & guaranteed...\$1,350.00
2738—SEYDELMANN CUTTER: mdl. E401P, 700# cap., 100 HP. mtr...\$7,500.00
2713—AIR CONDITIONED SMOKEHOUSES: (2) C.K. Schultz, 3-truck cap., w/Foxboro controls, 7" x 44 1/2" wide, knocked down & crated...ea.\$600.00
5425—BEEF TROLLEYS: (3000) with 4 1/2" wheels, 8" stainless steel hooks...ea.\$1.50
8" galvanized hooks...ea.\$1.75
2735—HYDRAULIC PRESS: Anco #614, 18" dia. piston, w/Anco #618 electric Pump, w/5 HP. mtr. & switch, new in 1953...\$3,250.00
2736—BOILER: 100 HP. International water tube, mdl. IDH52, comb. gas & oil, 125# W.P...\$3,000.00
2737—BOILER: 200 HP. Leffel Scotch Marine, w/Ray comb. gas & oil, w/all controls...\$7,500.00
2738—BARREL WASHER: Anco, w/motor, less pump—need repairs...\$475.00

All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 57]

POSITION WANTED

CREDIT EXECUTIVE

OFFICE AND COLLECTION MANAGEMENT
Hardworking aggressive supervisor, steady record of employment, with mature diversified experience in the meat and food packaging industry, control operations in both domestic and export area. Sales minded in credit approach, with good loss ratio record. Able correspondent. Handled 45 million dollar sales volume. Willing to re-locate. Will furnish complete resume on request. W-276, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

OFFICE MANAGER & TREASURER

HARD WORKING: Aggressive supervisor, for office manager and/or treasurer. Presently employed as office manager and treasurer. Have been with present company 10 years. 20 million sales, 500 employees, 39 years old, married, family. Will furnish complete resume on request. W-336, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER FOREMAN: 25 years' direct practical experience in all phases of sausage manufacturing. Latest methods and equipment. Cost figuring and formulation. Regular and Kosher. Federal or state. Have handled half million pound production per week. Prefer east, but will go anywhere if permanent. Can furnish best references. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: Aggressive, with 37 years of experience in all phases of packing-house management. Knows buying, plant operation, costs, yields, labor relations and marketing in both large and small plants. Will relocate. W-340, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MANAGER: Canned meats. 20 years' experience complete operation, M.I.D. and poultry. Knowledge of all types of canning equipment. Capable of assuming full charge. Willing to relocate. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER or MANAGER: 26 years' experience. Sausage making, smoked meats, curing. Age 51. Dependable. References. St. Louis, Mo. area. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Meat and provisions. Knowledge of wholesale and institutional account trade. New York area preferred. Excellent background. W-341, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERIENCED BEEF MAN: All phases of beef department. Boning, grading, sales, management and tagging. Clean record, 25 years, AMI. Will move in 30 days. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT TECHNOLOGIST: College graduate with solid experience in sausage, packaging, smoked meats, frozen foods, etc. Seeks responsible position with reputable firm. W-324, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: 25 years' experience, beef—small stock—hog cut and kill—wholesale and retail markets—a city under 30,000 population. W-327, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

SUPERINTENDENT RENDERING PLANT

An old established dynamic and aggressive renderer is looking for a bright young man under 40 with experience in edible and inedible rendering. Must know costs, yields and operation, and be able to take full charge in 8 cooker 20 employee plant. Must know mechanics, be able to deal with peddlers, and have the potential to become general manager. We will pay well and are looking for the best. Located in mid-west.

W-343, THE NATIONAL PROVISIONER

15 W. Huron St., Chicago 10, Ill.

MECHANIC

A-1 packinghouse mechanic able to install all types of equipment and specializing in maintenance of Wrap King, wiener and sliced luncheon meat wrappers, linker machines and peelers, bacon slicer and wrappers, Enterprize and U.S. Slicers. Good paying permanent work with all fringe benefits. If qualified, write to:

THE CANTON PROVISION CO.

P. O. Box 510
Canton, 1, Ohio

GENERAL SALES MANAGER: Southeastern packer has opening for experienced sales and merchandising executive. Excellent opportunity for a man capable of handling 30 salesmen and progressive merchandising program. Give full details in first letter. W-342, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man with experience in canning, vegetable and general food processing. To be trained under present production manager who will be retired next year. State age, experience and salary. Prefer man with some industrial engineering knowledge or background. Location: Southwestern states. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG COST MAN

EXPERIENCED: In cost and production work in pork packing slaughtering operations and sausage manufacturing. Send resume of experience and qualifications in your letter. Southern Ohio packer. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHICAGO AREA: Meat plant needs a beef man experienced in cutting, fabricating and sales. Forward your qualifications to Box W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DETROIT AREA: Meat plant needs an experienced manager to organize a U. S. inspected beef boning operation. Good opportunity for man with the right background in this field. W-309, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Young man experienced in buying and selling tallow and greases for established brokerage house in central west. Write to Box W-314, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

JOBBERS ATTENTION!

HANDLE FOR PROFIT: A revolutionary line of American made sausage making machinery. Product proven in trial installations over a 5 year period. Apply to Box W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LINEAR PROGRAMMING, IBM 650, any size processors, as close as your telephone. MIKE MORAN, 6495 S. W. 112th St., Miami 56, Florida Telephone MOhawk 7-4425

WILL SACRIFICE: Slaughtering and meat processing plant because of other interest. Only one in county in fast growing western North Carolina. Plenty of land for expansion. Write to Box 1040, Hendersonville, N. C.

WANT MORE

CATTLE CUSTOM SLAUGHTERING

WILL GIVE THE DROP OR KEEP IT. ANY NUMBER OF HEAD. FEDERALLY INSPECTED PLANT IN CHICAGO. BIG SUPPLY.

W-330, THE NATIONAL PROVISIONER
15 W. HURON ST. CHICAGO 10, ILL.

MEAT BROKER

SEEKING STEADY SUPPLY: Of packer dressed hogs and surplus of primal pork cuts. Also have leads for carcass beef—round and chuck cuts, sausage and canned meats. Presently have two men who have worked the Tri-State area around Ohio for 10 years. Well acquainted with the buyers, merchandisers, small processors and sausage plants in the area. W-332, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

CRAFTSMANSHIP

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PACKAGING

Cellophane • Polyethylene • Pliofilm
Laminations • Extrusions

- Pork Sausage Bags
- Wiener Wraps and Bags
- Bacon Wraps
- Vacuum and Boilable Pouches

BROKERS INQUIRIES INVITED

QUEEN TRANSPARENT SPECIALTIES

4637 FULLERTON AVENUE • CHICAGO 39, ILLINOIS

HOG BUYERS EXCLUSIVELY

Geo. Hess

Murray H. Watkins

W. E. (Wally) Farrow

Earl Martin

HESS, WATKINS, FARROW & COMPANY

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481



WESTERN BUYERS

LIVESTOCK BUYERS

Phone: Cypress 4-2411

ALGONA, IOWA

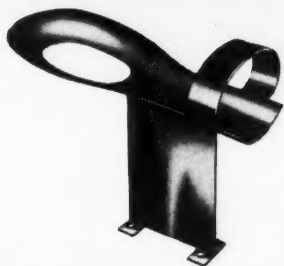
WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU



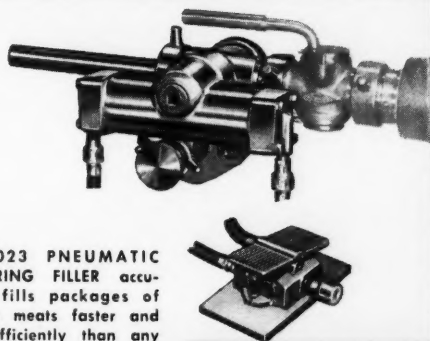
NO. 548 KNIVES made of high grade tool steel, shaped especially to facilitate ham skinning or loin pulling.



NO. 1024 PNEUMATIC SHANK CLAMP for long or short shanks minimizes brine losses. Fits any scale. Insures uniform distribution of cure.



NO. 409 HAM SKINNING SADDLE of one piece stainless steel construction facilitates ham skinning.



NO. 1023 PNEUMATIC MEASURING FILLER accurately fills packages of sausage meats faster and more efficiently than any other method.



IMPROVED TOOLS

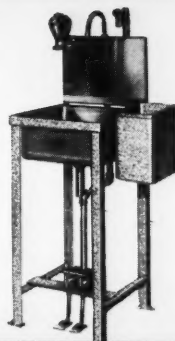
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TRADE

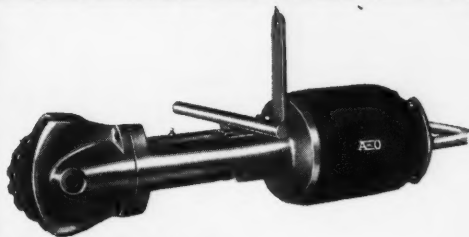
MEAN

IMPROVED PROFITS

These small ANCO items are saving time and money for hundreds of users. Why not use the most improved equipment for better working conditions and increase profits?



NO. 782 STERILIZING LAVATORY with stainless steel bowl, splash plate, foot operated nozzle, soap dispenser and drinking fountain. Cleaver or knife boxes optional.



NO. 786 NECK WASHER thoroughly removes blood clots from the neck tissue in a fraction of a minute.

THE ALLBRIGHT-NELL CO.

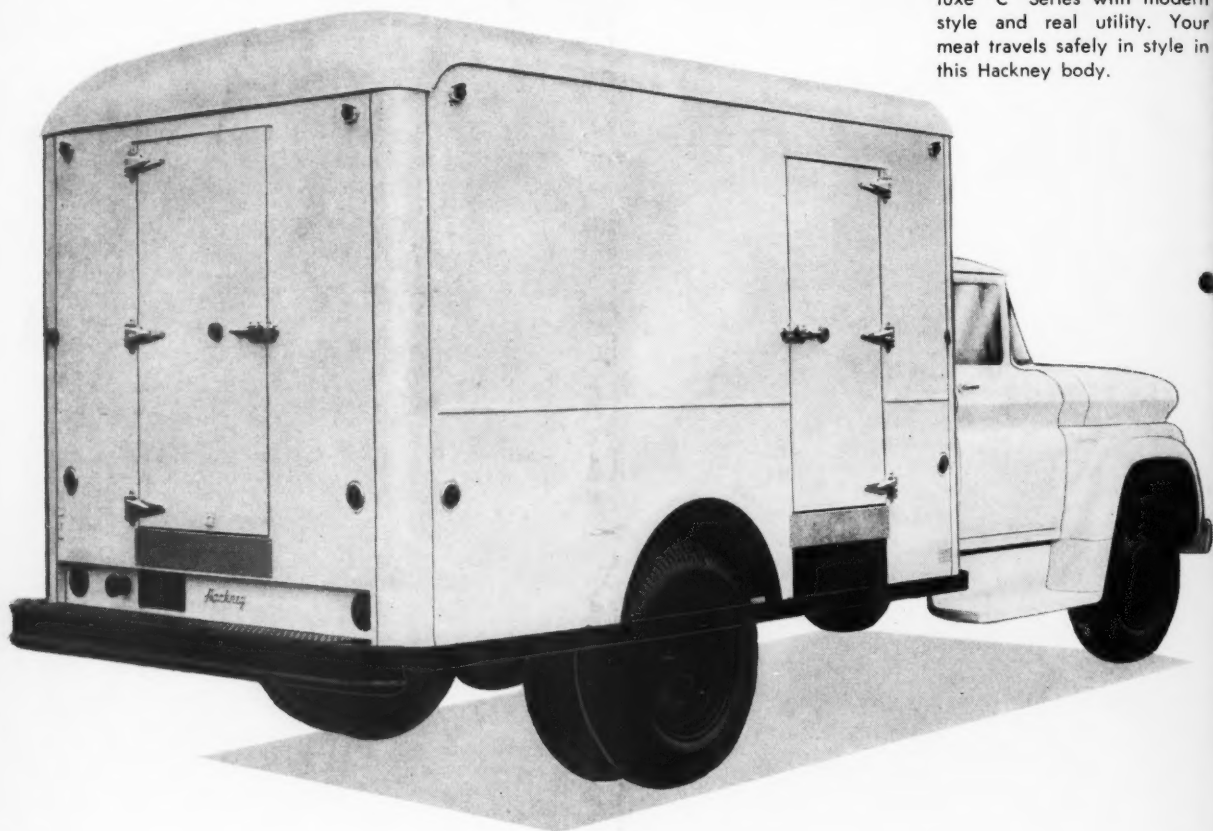
SUBSIDIARY OF CHIMETRON CORPORATION

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

BODIES by HACKNEY

Can be Ordered in Large Quantities

Hackney offers three series of Refrigerator Meat Bodies to meet various route requirements. Illustrated is the Deluxe "C" Series with modern style and real utility. Your meat travels safely in style in this Hackney body.



More and more firms are doing business on a sound basis with Hackney. It saves them money from the day the order is placed until the body is retired from service.

There's no secret why Hackney can afford this increased business. Over a hundred years of sound business management has built Hackney into a financially sound and modern company. It gladly accepts orders from reliable firms

for one, or several hundred bodies. Capital expenditures are not necessary until the Hackney Bodies are accepted. And those bodies are manufactured to last for many carefree years.

Hackney has the capacity to add you as a customer. It is proud of the strength management has built into its company. You'll be proud of your Hackney Bodies.

Now is a Good Time to Order Your Hackney Bodies

HACKNEY BROS.

Box 856, Wilson, N. C. — Phone 237-0105

BODY CO.



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